

TASMANIAN TASTES OF THE WILD

# Lenah Game Meats

*Producers of Fine Game*



## Thai Wallaby Salad



### Quantity                      Ingredients

600 gm Lenah Wallaby topside, porterhouse or rump  
300 gm cooked vermicellie noodles  
1/2 bch coriander roughly chopped  
1/2 bch spring onions cut slantwise  
125 gm snow peas julienned  
100 gm roasted garlic  
150 gm cucumber julienned  
10 m red chilli

### Dressing

20 each Stems and roots of coriander (crush with garlic and sea salt)  
8 each cloves garlic  
20 gm sea salt  
260 gm palm sugar  
500 ml coconut vinegar

### Method

Season wallaby well and sear in a hot pan until rare to medium rare and rest.

Caramelize palm sugar and add vinegar to dissolve sugar then add oil .

Add coriander / garlic paste and chili.

Leave to infuse .

Combine in a bowl, vermicelli, coriander, spring onion, snow pea tendril, snow peas and roasted garlic and sliced chili to order .

Scatter in thinly sliced wallaby. Toss with dressing

### Perfect Pan Fried Wallaby

After opening the vacuum pack allow the meat to 'breathe', just as you would a good red wine.

If you prefer more on the medium side of rare, it helps to marinate wallaby in olive oil.

Seal the juices in by turning the meat immediately after placing in the pan. Then allow 2-3 min per side. Remove from the pan and rest in a warm over for 4-6min.

Leave lots of space around each piece in the pan. If the pan is overfull the meat will stew in its own juices, not good!

The most important tip: Slice the meat at 90 degrees to the grain. This makes a huge difference to its eating quality.

### LENAH WALLABY CUTS ARE:

- Fully trimmed
- Portioned within 40gm weight ranges (as 'small', 'medium' or 'large')
- Aged in the vacuum pack for three weeks

*So you can use with confidence.*

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*Overall Winner Websters Tasmanian Growth Awards 2003/04  
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agriculture and food industries"*

*TASMANIAN AGRIBUSINESS EXPORTER OF THE YEAR 2001  
Delicious Magazine Tasmanian Produce Awards Finalist 2010*