

TASMANIAN TASTES OF THE WILD

Lenah Game Meats

Producers of Fine Game



Wallaby with Brioche and pear chutney



Serves 4

Ingredients

2 kg pears, peeled, cored and sliced
1 kg onions, peeled and chopped
250 gm sultanas
750 gm brown sugar
300 ml white wine vinegar
20 gm mustard seed
20 gm coriander seed
5 gm whole clove
5 gm salt
800 gm Lenah Wallaby porterhouse

Method

To prepare chutney:

Place all ingredients in a heavy pot and cook slowly over low heat. Stir regularly and cook down until mixture becomes thickened. Cool, store in airtight container in fridge.

To serve

Sear and slice wallaby.

Warm chutney serve with wallaby and glaze as required

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*