

TASMANIAN TASTES OF THE WILD

# Lenah Game Meats

*Producers of Fine Game*



## Wallaby Terrine



### Ingredients

1 ½ kg	Lenah Wallaby mince
200g	Lenah Wallaby diced
750g	pork fat
200ml	port wine
½ L	cream
30g	thyme
	salt and pepper to taste
4g	saltpetre (optional – used to keep colour)
	Cranberry sauce

### Method

Marinate the diced wallaby meat in the port wine and thyme overnight. Take out and mix with cream, pepper, salt and salt-petre and leave for 3-4 hours. Line a mould with sliced pork fat. Mix both meat mixtures together and place into mould. Cook in oven 45-55 minutes at 180°C. Let cool and refrigerate overnight. Remove from mould. Slice and serve cold with cranberry sauce.

### 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  
"recognising innovation and best practice in Tasmanian  
agriculture and food industries"*

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