



## Method for Cooking:

1. For the Kangaroo Fillet:  
Marinate the kangaroo fillet with grenadine, orange juice, dark soy sauce, Worcestershire sauce, orange zest, angostura, dry sherry and olive oil for 20 to 30 minutes. Season with salt and freshly ground black pepper. Heat sauté pan with olive oil and brown veal jus and sear the marinated kangaroo fillet until browned on all sides. Reserve the brown veal jus. Place the seared kangaroo fillet in a preheated oven at 160°C for 15 to 20 minutes. Remove from the oven and let it rest for 10 to 15 minutes.
2. For the Black Currant Compote:  
Boil black currants, brown sugar, cider vinegar, lemon juice, lemon zest, cinnamon stick, ground clove and freshly ground pimento powder in a pot. Reduce heat and simmer until liquid is reduced and black currants are soft, for 30 to 45 minutes.
3. Sear veal livers in a smoking pan and flame with brandy until browned. Keep warm.
4. For the Sweet Potato Purée:  
Blend yellow sweet potatoes and finger bananas in a food processor until smooth. Pass the purée through a sieve drum and add orange juice, lemon juice and butter and mix well.
5. To Serve:  
Place the seared kangaroo fillet onto each serving plate and drizzle with the brown veal jus over. Spoon the sweet potato purée and the black currant compote on the side. Place the blanched broccoli on the other side and top with the seared veal livers.