



THE CHEF'S RECIPE

CEVICHE OF KANGAROO WITH AJI AMARILLO, COMPRESSED GREEN MELON, FINGER LIMES AND CORIANDER

Chef Damien Bolger

Ingredients

- 200g [kangaroo loin](#)
- 50ml olive oil
- Salt pepper
- 1tsp jugo Maggi

- 150ml lime juice
- 50g celery
- 20g ginger
- 1tbsp coriander stems
- 150ml orange juice
- 1tbsp aji Amarillo (yellow chili paste)

- 1 [finger lime](#)
- 1tbsp diced green melon
- Pickled red onion
- Picked coriander leaves



Directions

1. Mix together the lime juice with the celery, ginger, coriander stems and salt. Let it infuse for 30min then strain.
2. Take the infused lime juice and mix with orange juice and aji amarillo to make the ceviche sauce (leech de Tigre).
3. Finally dice and mince your kangaroo meat and marinate with salt, pepper olive oil and jugo Maggi and let it sit for 5 min.
4. Place the marinated kangaroo in the middle of a plate/bowl and spoon over some of the ceviche sauce
5. Garnish the plate with some finger lime, diced green melon, pickled red onion and coriander leaves.

Note: As kangaroo is a game meat, more care needs to be taken in the curing process than a seafood ceviche.