



READY TO COOK
BY HARRIS FARM

KANGAROO STEAKS WITH CAULIFLOWER GRATIN AND SALSA VERDE



PREP
15 min



COOK
45 min



SERVES
4

INGREDIENTS:

- > 900g-1.2kg Kangaroo Steaks
- > 250g Mozzarella Cheese
- > ½ Cauliflower
- > 2 Broccolini Bunches
- > ½ Leek
- > Parsley Bunch
- > 2 Garlic Cloves
- > 250g Salsa Verde

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 25g Butter
- > 1 Pinch Nutmeg
- > 2 Tbsp Plain Flour
- > Salt and Pepper
- > 1 ½ Cup Milk
- > Olive Oil
- > 1 Pinch Smoked Paprika

METHOD - GET COOKING!



1 Preheat the oven to 200°C. Pat dry kangaroo steaks and season with salt and pepper. Set aside. Cut cauliflower into medium-sized florets and place in a bowl. Add crushed garlic, diced leek, and season with salt, pepper, and paprika.

2 Melt butter in a pot over medium-high heat. Stir in flour for 1-2 minutes until a thick paste forms. Gradually whisk in milk until it boils. Add nutmeg, salt and pepper. Once it thickens, add half of the cheese and stir for approximately 1 minute.

3 Mix the cheesy sauce through the cauliflower, transfer to a baking dish and sprinkle the remaining cheese. Bake for approximately 40-45 minutes until golden brown. Remove from oven and rest for 10 minutes before serving. Cook kangaroo steaks 20 minutes before the gratin is ready. Cut off the broccolini ends, boil for 2-3 minutes, then drain and set aside.

4 Heat oil in a large frying pan, and sear steaks for 2 minutes on each side until golden brown, making sure not to overcrowd the pan. Transfer to a baking tray and put in the oven for 10-15 minutes to reach your desired doneness. Remove and rest for at least 10 minutes before slicing. Finely chop some parsley and sprinkle over the gratin. Serve the sliced kangaroo steaks with broccolini, cauliflower gratin and salsa verde.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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