

Marissa Verma from Bindi Bindi Dreaming  
@bindi\_bindi\_dreaming  
www.bindibindidreaming.com.au



Famous Sharron  
'Very famous for nothing at all'  
@famoussharron  
www.famoussharron.com



# TASTE OF WA - RECIPES



## Kangaroo Curry

### INGREDIENTS

Kangaroo 2kg  
Onion (3)  
Potatoes (5)  
Oil (Table spoon)  
Curry Powder\*  
Bush Spices\*  
Stock of choice 1L  
Rice 5 cups

\*Start with a tablespoon and then add to taste

### PREP & COOK

60 minutes

### SERVES

10 people

### SCAN TO WATCH



### STEPS

- Slice the onions (3)
- Add the oil to the pan on medium heat, and sauté the onion in the curry powder (1TBSP) and bush spices (1TBSP)
- Chop the kangaroo (2kg) and potatoes (5) into cubes
- Add the cubed kangaroo into the pan and brown it
- Add stock (1L) and potatoes, leave to simmer with the pan covered for 35 - 60 minutes until the kangaroo is cooked through and the potato is soft
- While waiting, cook rice (5 cups) according to packet instructions and serve
- When the kangaroo curry is cooked, add stock, bush spices and curry powder to suit your taste
- TIP To make the kangaroo extra tasty premarinate it in the sauté spices and oil

Find Marissa cooking at  
Sammy's cafe  
S.W.A.A.

Sammy Wyborn Aboriginal Art  
www.sammywybornaboriginalart.net



## Lemon Myrtle Meatballs

### INGREDIENTS

Chicken mince 1kg  
Eggs (1)  
Breadcrumbs 2 cups  
Lemon Myrtle  
Native Thyme  
Onion (1)  
Lemon Infused Oil

### PREP & COOK

30 minutes

### SERVES

4 people

### SCAN TO WATCH



### STEPS

- Put chicken mince (1kg) in a large bowl
- Chop onion (1) into small pieces
- Add one egg, lemon myrtle (1 TBSP), native thyme (1 TBSP) and mix together with - use your hands as you'll use them for making the meatballs
- Add a the lemon infused oil (1TBSP) to the mix and mix it in
- Roll the mixture into golf ball sized amounts - you can flatten them if you prefer nugget shaped meatballs
- Put the breadcrumbs in a bowl and coat the meatballs and set aside
- Heat lemon oil (1TBSP) in a pan and cook the meatballs until they are browned and cooked through - approx 15 mins
- Serve with your favourite bush sauces and sprinkle with the herbs

Scan the QR code circles below to watch videos of each recipe



## Lemon Myrtle Cake

### INGREDIENTS

Plain flour 2 cups  
Eggs (2)  
Milk 2/3 cup  
Butter 125g - cubed  
Lemon Myrtle  
Cream cheese 250 grams  
Caster sugar 1 cup  
Vanilla Essence 1 teaspoon  
Lime or Lemon (1)

### PREP & COOK

30 minutes

### SERVES

4 people

### SCAN TO WATCH



### CAKE STEPS

- Turn on the oven to 180 degrees
  - Put the plain flour (2 cups) in a mixing bowl
  - Add the eggs and mix
  - Add the milk - while stirring the mixture
  - In a separate bowl cream the butter, vanilla essence and sugar together, then add to the main bowl of mixture
  - Once mixed add to a cake pan that has baking paper or is lightly greased, put in the oven for 30-40 minutes
- ### CREAM CHEESE ICING
- Blend the cream cheese (250 g) to aerate
  - Add the icing sugar (1 cup) and blend again, and a dash of milk if you want it creamier
  - Grate skin of the lemon or lime to get the zest
  - Spread the icing on the cooked cake and sprinkle with zest