

Thai kangaroo stir-fry with mint

by Peter Ball

Ingredients

500g kangaroo steak - chopped

1 teaspoon fresh ginger - minced

sliced bamboo shoots

1 can coconut cream

spring onion - chopped

½ teaspoon chilli paste

½ teaspoon fish sauce

mint leaves

juice of 1 lemon

cashew nuts for garnish

Method

1 Stir-fry the kangaroo steaks until cooked. Cook them in batches if necessary.

2 Add the ginger and bamboo shoots with liquid and stir in.

3 Add all of the other ingredients, except the lemon juice and cashew nuts, and stir-fry them until they are heated through and the coconut cream is nicely colored.

4 Gradually add the lemon juice a little at a time and stir in. Taste after each addition to make sure the mixture is a perfect match between the coconut milk and the lemon juice. It may not be necessary to add all of the lemon juice - it should taste like a flavoursome laksa.

5 Serve on a bed of rice and garnish with the cashew nuts.

