

# JUSTIN JAMES VS. PUBLIC BBQ



## **KANGAROO & MARRON**

WITH FINGER LIME,  
MOUNTAIN PEPPER  
AND GREEN ANTS

WITH CHARRED CREAM

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## The marron

Remove tail from marron. Skewer through natural cavity (do not pierce the flesh). Take entrails out. Blanch for 1 min for small marrons. Ice bath and remove shell (do not damage flesh). Skewer again, keeping the tail covered with a wet Chux or towel before serving (they will oxidise if not covered).

## CHARRED CREAM

3G MINCED GARLIC  
1G BLACK PEPPER  
10G LEMON JUICE  
4G SALT  
50G TEMPERED BUTTER  
50G MARRON CORAL

Scrape the coral out from the marron head. In a mortar and pestle, begin to grind the garlic and salt to a paste. Add the coral and tempered butter. Season with lemon juice and black pepper. Reserve until ready to grill the marron.

## SERVING

Cover the marrons with grapeseed oil and season heavy with salt. Grill the marrons over high heat starting with the top of the marron, then flip.

While the marron is cooking gently, warm the marron coral glaze, then brush on the marron while it cooks. Flip again and brush.

Once cooked to medium, remove the marron off the grill. Brush again with the coral glaze and squeeze lemon on top. Leave all of the marron to rest before slicing in half.

Place the marron on a plate. Spoon the marron coral over the marrons. Place fresh native basil leaves over the marron and finger limes cut in half.

Your guests can squeeze the finger lime over the marron while they eat.

## The roo

Remove the meat. Clean any fat and sinew off the meat. Marinate the kangaroo fillet in salt, grapeseed oil, and lemon for one hour. Slice into one-inch blocks. Then slice thin on an angle. Skewer 30g of meat onto a branch (or skewer). You should get 9—11 slices.

## SPICE MIX

10G SZECHUAN PEPPERCORN  
10G CORIANDER SEEDS  
10G LAVENDER  
5G CUMIN

Toast the seeds. Pulse together. Add the lavender. Mix all together.

## CORIANDER PASTE

5G SPICE MIX  
15G GRAPESEED OIL

Grind the spice mix up in a mortar and pestle. Add the oil.

## CHARRED HERB EMULSION

150 GRAPE SEED OIL  
50G CHIVE  
50G PARSLEY  
50G CORIANDER  
20G WHITE BALSAMIC VINEGAR  
15G SHALLOT  
15G CAPER  
1G XANTHAN GUM  
(TO MAKE IT THICKER)

Pick and wash herbs. Grill each herb separately. The key is to create charr and also keep the herbs fresh. Blend jus and vinegar together, add herbs, capers, shallots and xanthan gum. Slowly emulsify oil in, season with salt and WB vinegar and taste. Pass and chill over ice. Put in piping bag.

Justin James, executive chef of award-winning Restaurant Botanic



THE CHEF



He also makes a mean chargrilled blood lime margarita

## SERVING

CHOPPED CHIVES  
FINGER LIME CELLS  
BROWN BUTTER  
ROO SKEWER  
CORIANDER PASTE  
CHARRED HERB EMULSION  
GREEN ANTS

Season the roo skewer before putting it on the grill over high heat. Cook one side of the skewer for 1 minute. Rotate and then cook for another 45 seconds. For the next 45 seconds, brush with the spice glaze until it is all caramelised. Should be rare to medium rare.

Brush the skewer with brown butter, then brush with the spice mix paste. Drizzle charred herb emulsion over the skewer. Finish with chopped chives, finger lime, and green ants.



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