



Tacos I N G R E D I E N T S

Tortillas:

- 500 g corn flour masa (very soft corn flour)
- 1 cup of water approx.
- 1 tsp of salt

Note your own salsa ingredients:

Tacos I N S T R U C T I O N S

Tortillas:

- 10 In a bowl mix the masa with 1 cup of water and a teaspoon of salt and knead. Add water and continue to knead until dough is soft and pliable. Form small equal size masa balls
- 11 Cover each side of the tortilla press with plastic to prevent the masa to stick to the press
- 12 Place one masa ball in the press and squeeze it to the desired thickness. Open press, peel the plastic from each tortilla side
- 13 Place the tortilla on the heated hot plate (without any fat)
- 14 Let the tortilla sit on the hot plate for about 15 seconds, then flip and let it cook for 30 seconds, flip it once more and let it sit for a further 15 seconds
- 15 Place the tortilla on a clean cloth and reserve

Frying and Ensemble tacos:

- 16 Heat frying pan and drizzle with oil. Fry kangaroo for about 1 minute each side to your liking
- 17 Place two warm tortillas on a plate and top with the kangaroo. Sprinkle diced onion, coriander and pineapple strips. Add salsa. Serve with a wedge of lemon



Tacos

Crockery and table sets available at:
Casa Bonita Lifestyle

casabonita.com.au

Crockery, taco press and all ingredients in these recipes available at:
Casa Iberica Deli Fitzroy or Casa Iberica Deli Alphington:
Staff are very friendly and knowledgeable

casaibericadeli.com.au

Origin



Mexico

Prep Time



1 Hour Prep + Marinade

Serves



4 people

Utensils



Food

Kangaroo Tacos al Pastor with mouth-watering flavours (GF)

Tacos are flat cornbreads, originating from Pre-Columbian times. Mayan and Aztec sculptures depict corn together with deities. Corn was prepared in different ways and using techniques which have been preserved in today's kitchen from Mesoamerican times. Tacos are loved around the Western world, and can be filled with many ingredients.

Adri and Eddie bring a passion for their Mexican ancestry to Australia. In their search for local, healthy options, they came across lean kangaroo meat and native herbs. Don't miss these amazing, mouth-watering tacos with a mix of mild sweet pineapple, and sharp chilly-infused kangaroo meat topped with fresh herbs!



Adri and Eddie : Fiesta Mexico
@FiestaMexicoMelbourne

(GF) = gluten free

Tacos INGREDIENTS

Marinade:

- 3 dry Guajillo chillies (dried form of mirasol chilli)
- 1.5 cups of pineapple juice
- 2 garlic cloves
- 1 tsp oregano
- 1 tsp cumin seeds
- a pinch of salt and Tasmanian pepper leaves to taste
- 500 g kangaroo steak

Salsa and toppings:

- 1 can of tomatillo (Mexican husk tomato)
- 1 onion
- 1 garlic clove
- 1 coriander bunch
- 1-3 jalapeno chillies (to taste)
- ¼ peeled fresh pineapple
- 1 lemon cut in wedges

Tacos INSTRUCTIONS

Marinade:

- 1 Wipe the Guajillo chillies with a clean damp cloth (wear gloves). Cut the stem, open the chilli lengthwise with scissors and remove all seeds and veins. Cut the chillies in pieces
- 2 Place cut chillies in a bowl, cover with boiling water and soak for about 10 minutes. Drain
- 3 In a food processor, place the drained chillies, pineapple juice, garlic, herbs and seasoning. Blend until you obtain a smooth consistency
- 4 Cut the kangaroo steaks lengthwise into 3mm stripes.
- 5 In a bowl place kangaroo steaks, cover with the marinade and place in the fridge for 2 hours or overnight

Salsa and toppings:

- 6 Drain the tomatillos and blend in a food processor with ½ onion, garlic, jalapenos, coriander and salt
- 7 Place the salsa in a bowl ready to serve
- 8 Finely dice the rest of the onion and coriander and reserve
- 9 Cut pineapple into 1cm pieces then slice into thin strips



Tacos

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<https://youtu.be/xjIGqbxquec>

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