

Pro Tip Recipes

PREP TIME 20 MIN | COOK TIME OVERNIGHT + 45 MIN | SERVES 10

TURKISH PULLED BRISKET SHAKSHUKA

Method

1. For Brisket: Take brisket out of the fridge 30 minutes before cooking. Season brisket with salt and pepper. Place in a 120ml (12cm depth) gastronome.
2. Heat oil in a large saucepan over medium high heat. Add onion, garlic and chilli. Cook for 4-5 minutes or until onions start to soften. Stir in coriander, cumin and paprika, continue cooking for 1 minute, stirring. Reduce heat, add tomatoes, apple cider vinegar, chipotle sauce and stock.
3. Pre-heat oven to 90-92 ° C, 60% steam, 40% dry heat. Cover tightly with baking paper and foil, place in oven for 10 hours or overnight.
4. Remove from oven, take beef out of gastronome and set aside to rest. Pour sauce into a saucepan. Allow to cool and fat to rise to the top. Remove fat. Place on a medium-high heat and bring to the boil.
5. For Shakshuka: Place the pierced eggplants on a foil lined tray under a hot grill in the oven for an hour, turning every 20 minutes. Remove and place in a colander. Cut a single slit in each eggplant, from top to bottom and allow the juices to drain. Once cool enough to handle, scoop out all the flesh, avoiding all black skin, and set aside.
6. Heat oil in a heavy-based frying pan over medium high heat. Add the onion, garlic, chili flakes, cinnamon, cumin and tomato paste and sauté to soften.
7. Add the tomatoes, preserved lemon and eggplant

flesh and cook for a further 5 minutes. Add up to 90ml of water if the sauce is becoming very thick. Add in pulled brisket. Season to taste.

8. Make small wells in the mix and break an egg into each. Place in the oven, cook the eggs on low heat for about 5 minutes, until the egg whites are cooked but the yolks are still runny.

9. Remove from the heat and dot with dollops of tahini sauce, sprinkle with sumac and finish with the haloumi, parsley, pickles and olives. Add a drizzle of olive oil, tahini sauce and yoghurt. Serve at once.

INGREDIENT LIST

Beef

- 1.3kg point end brisket

Other Ingredients

- Salt and pepper
- 200g brown onion, finely chopped, divided
- 20g garlic cloves, crushed
- 15g fresh chilli, finely sliced
- 20g fresh coriander, chopped
- 15g ground cumin
- 15g paprika
- 60mls oil
- 800g can diced tomatoes
- 125mls apple cider vinegar
- 300mls chipotle barbeque sauce
- 1 litre beef stock

Shakshuka

- 500g Shredded cooked brisket
- 2kg eggplants
- 40mls olive oil, plus extra for drizzling
- 400g brown onions, finely chopped
- 25g garlic cloves, roughly chopped
- 5g chilli flakes
- 5g ground cinnamon
- 5g ground cumin
- 5g tomato paste
- 200g tomatoes, chopped
- 30g finely chopped preserved lime or lemon
- 10 eggs
- 10g sumac
- 40g chopped parsley
- Salt and black pepper

Serving Suggestions

- Chargrilled Sourdough
- Tahini Sauce
- Stringy Haloumi
- Pickles

