

Red Meat Takeaway Solutions Recipes

PREP TIME 45 MIN | COOK TIME 4 – 10 HOURS | SERVES 10

BRISKET BANH MI

Method

1. Pre-heat oven to 95 ° C, 60% steam, 40% heat. Take the brisket out of the fridge at least 30 minutes before starting this recipe.
2. Combine chili powder, spices and sugar in a small bowl. Brush brisket with half of the barbeque sauce and sprinkle spice mix over beef to coat.
3. Place beef in a 120cm (12cm depth) gastronome. Add stock to ¾ full. Cover tightly with baking paper and foil. Cook, covered, 10 hours.
4. Remove from oven, take beef out of gastronome. Strain braising liquid into a saucepan, cool and allow fat to rise to top. Remove fat. Place on a medium-high heat, add remaining barbeque sauce and bring to the boil.
5. Slice brisket against the grain, serve.
6. For Assembly: Place roll/baguettes bases on serving plates. Spread with lime mayonnaise, top with brisket, eggplant, kale, cucumbers and carrots. Serve drizzled with extra mayonnaise, garnish with green onions, coriander and chillies.

INGREDIENT LIST

Beef

- 3 kg MSA point end brisket

Other ingredients

- 15g Chili powder
- 15g garlic powder
- 15g smoked paprika
- 10g mustard powder
- 10g ground cumin
- 15g brown sugar
- 200g barbeque sauce
- 1.5 litres stock or more if required

Banh Mi

- 800g cooked beef brisket
- 5 short baguettes, ends trimmed, halved crossways
- Lime mayonnaise
- 500g roasted eggplant
- 200g crispy kale
- 100g pickled cucumbers
- 100g shredded carrots
- 125g green onions, sliced on the diagonal
- 125g coriander, leaves picked
- 25g long red chillies, deseeded and finely sliced

