

Slowed cooked

Beef chimichurri

Prime Meats Beef Brisket C 70880 1 each
Spicentice Chimichurri Rub A 113117 100g
Sunflower Oil A 5507 100ml
Cooking Onions C 10469 200g
Carrots C 450694 200g
Celery C 10228 40g
Crushed Chillies A 85288 5g
Panzanella Dressing C 24880 300ml



Mise en place

- 1 Untie Beef Brisket and open flat
- 2 Combine the Spicentice Chimmichurri Rub with 100ml oil to make a paste
- 3 Remove the root, leave the skin on and rough chop onions
- 4 Remove the root, leave the skin on and rough chop carrots
- 5 Wash celery & rough cut

Massage the spice paste mix into the meat. Cover and leave to marinate overnight or up to 24hrs

Pre-heat the oven to 140°C

Meanwhile lay a wire rack or trivet of veg (onion, carrot, celery rough cut) into the base of a high sided baking tray

Decant the marinated meat with as much of the marinade paste as possible on top of the rack/veg trivet

Add 1 litre of water, cover the meat with a layer of baking parchment and then wrap with foil

Place into the preheated oven and cook for 4 1/2 hours

Remove the meat from the oven and turn the oven temp up to 200°C

Take the foil and baking parchment from the meat and return to the oven for 30mins or until the joint is nicely coloured and the meat is well cooked, succulent and pulls away easily

Remove the meat from the baking tray and skim the fat from the remaining cooking juices

Pass the cooking liquor through a sieve into a sauce pan

Add the dried chilli flakes and place the pan onto the hob and reduce the cooking liquor by two thirds

Add the Panzanella and continue to cook until a sauce of the desired consistency is achieved