

# COMBI BRAISED BEEF BRISKET, CUCUMBER SALAD, CHIMICHURRI AND HOME MADE FLOUR TORTILLA

## EQUIPMENT

2 MEDIUM SIZE FRYPANS, TONGS, CHEF'S KNIFE, MIXING BOWLS, FOOD PROCESSOR, ROLLING PIN

## INGREDIENTS

1KG BEEF BRISKET, 10 PEELED SHALLOTS, 200GM WATER, 1 LEMON, 5GM CUMIN POWDER, 10GM CORIANDER POWDER, 5GM HOT SMOKED PAPRIKA, 5 CLOVES GARLIC, 1 LONG RED CHILLI, 150GM WATER, SALT, GARLIC INFUSED AND EXTRA VIRGIN OLIVE OIL, 250GM PLAIN FLOUR, 5GM BAKING POWDER, 175GM WATER, 50GM DUCK FAT OR LARD, 1 BUNCH PARSLEY, 10GM RED WINE VINEGAR, 3GM DRIED OREGANO, 2 LEBANESE CUCUMBERS, ¼ SPANISH ONION, 2 SPRIGS DILL

## METHOD

MIX TOGETHER THE DRIED SPICES AND ADD 2 CHOPPED CLOVES OF GARLIC. RUB THE DRY SPICE MIX INTO THE BEEF BRISKET AND SET ASIDE. HEAT A MEDIUM SIZE FRYPAN OVER MEDIUM HEAT AND ADD A GENEROUS SPLASH OF EVOO, ONCE THE PAN IS HOT PAN FRY THE BRISKET BRIEFLY ON BOTH SIDES UNTIL GOLDEN, REMOVE FROM THE HEAT AND SET ASIDE.

FINELY SLICE 8 PEELED SHALLOTS AND SAUTÉ IN THE SAME PAN AS THE BRISKET UNTIL BEGINNING TO COLOUR, RETURN THE BRISKET TO THE PAN AND ADD 150GM OF COLD WATER. PLACE THE PAN INTO A PRE-HEATED OVEN COMBI SETTING 150°C FOR 2.5 HOURS UNTIL TENDER.

FOR THE TORTILLA: MIX TOGETHER FLOUR, BAKING POWDER, SALT, DUCK FAT AND 175GM OF WATER UNTIL A SOFT STICKY DOUGH IS FORMED. REMOVE THE DOUGH FROM THE BOWL AND KNEAD FOR 1-2 MINUTES ON A FLOURED BENCH.

PORTION THE DOUGH INTO 12 EQUAL SIZES AND ROLL EACH PORTION INTO A SMALL BALL. DUST THE BENCH WITH FLOUR AND USING A ROLLING PIN ROLL OUT EACH DOUGH BALL TO A THIN 10-12CM DISCS.

HEAT ANOTHER FRYPAN OVER MEDIUM HEAT AND ONCE HOT ADD A LIGHT COATING OF OIL SPRAY, PLACE A TORTILLA INTO A FRYPAN AND COOK FOR 1-2 MINUTES ON EACH SIDE UNTIL BEGINNING TO COLOUR, REMOVE THE TORTILLAS AND PLACE THEM IN A TEA TOWEL TO STAY SOFT. REPEAT FOR ALL THE TORTILLAS.

TO MAKE THE CHIMICHURRI: FINELY DICE THE REMAINING SHALLOTS, GARLIC AND ½ THE CHILLI AND PLACE IT IN A FOOD PROCESSOR WITH A BUNCH OF PARSLEY, JUICE OF 1 LEMON, RED WINE VINEGAR AND APPROX 50GM EVOO. BLITZ UNTIL WELL COMBINED AND THE TEXTURE IS SIMILAR TO A PESTO. ADD SALT AND CHECK SEASONING AND SET ASIDE.

FOR THE CUCUMBER SALAD FINELY SLICE THE CUCUMBER LENGTHWAYS AND PLACE INTO A SMALL MIXING BOWL WITH FINELY SLICED SPANISH ONION AND PICKED DILL. SEASON THE SALAD WITH SALT AND A SPLASH OF EVOO. MIX TOGETHER AND SET ASIDE.

ONCE THE BEEF IS COOKED REMOVE FROM THE OVEN AND ROUGHLY CUT IT INTO CHUNKS AND PLACE IT INTO A MIXING BOWL, SPOON THE COOKING SAUCE OVER THE BEEF AND CHECK THE SEASONING.

TO ASSEMBLE PLACE A PIECE OF CUCUMBER INTO A TORTILLA AND A LARGE CHUNK OF BEEF OVER THE CUCUMBER, SPOON CHIMICHURRI OVER THE BEEF AND SERVE WITH LEMON CHEEKS.

## HINTS & TIPS

- WHENEVER YOU COOK A SLOW BRAISE SUCH AS THIS MATCH IT WITH A FRESH SALAD OR HERB DRESSING TO LIGHTEN AND FRESHEN THE DISH.

- TO WARM YOUR TORTILLAS ADD THEM TO YOUR OVEN STEAM SETTING FOR 20-30 SECONDS

- THE HIGH CONTENT OF PECTIN IN QUINCE IS WHAT SETS THE PUREE ONCE COOL. THE PECTIN IS MOST PREVALENT JUST UNDER THE SKIN SO WHEN MAKING QUINCE PASTE LEAVE THE SKINS ON AND BLEND YOUR STEAMED QUINCES SKINS AND ALL.