



Recipe of the Month

June 2017

Wagyu Brisket with Chili Sauce and Tortillas



Courtesy of Chef Damon Amos from Brisbane's Public restaurant and Bar.

Serves: 6

Preparation time: 30 minutes

Cooking time: 8 hours (plus overnight to infuse spices)

Skills required: Basic

Ingredients:

1 kg brisket.

Damon recommends Wagyu cross with a fair bit of marbling so the meat retains moisture.

Brisket rub:

30g salt

15g brown sugar

15g smoked paprika

5g cayenne pepper

5g white pepper

5g ground cumin seeds

Coleslaw:

Damon recommends using a good quantity of herbs through the coleslaw which really helps lift the dish.

1/4 white cabbage sliced very thinly

1/4 red cabbage sliced very thinly

2 carrots

1 bunch chives

Egg yolk mayo to taste

Chili Sauce:

400g roma tomatoes

1/4 bunch coriander

8 long red chilies

Salt and pepper

4-6 tortillas

Incredibly

To make brisket rub:

Mix ingredients and rub over the meat. Leave overnight to infuse flavours. Next day leave the spice rub in place and place the brisket in a low oven (140C) for eight hours. You shouldn't need to use any extra oil on the meat for this to cook nicely.

To make coleslaw:

Wash and shred the cabbage, grate carrots and chop chives. Add the vegetables to enough mayonnaise to suit your particular taste but it shouldn't be too wet.

To make chili sauce:

Blanch, peel and core tomatoes. Remove seeds and discard. Combine tomatoes, chili, salt and pepper in a food processor and season to taste.

Warm tortillas to serve. Place the brisket on a wooden board, if you have one, with a pile of tortillas, coleslaw and a jug of chili sauce. Pull apart the brisket, place strands of brisket and coleslaw in the tortilla and add chili sauce to taste.

A wonderful eating experience utilizing the best eating beef in the world, Wagyu.

