

## Lifestyle RECIPE

# BEEF BRISKET FOCACCIA BURGER

RECIPE FOR 4 PEOPLE



### Ingredients for the meat marinade

100 ml veal jus  
100 ml cider vinegar  
100 g honey  
10 ml tomato purée

### Ingredients for the dry rub

175 g salt  
175 g brown sugar  
175 g black pepper  
25 g garlic powder  
25 g juniper

### Ingredients for the beef brisket

2.5 kg centre-cut boned  
brisket  
500 g meadow hay

### Ingredients for the onion melt

2 Spanish onions  
Bay leaf  
Salt and pepper  
Sunflower oil

### Ingredients for the mustard mayonnaise

1 egg yolk  
1 tsp mustard, medium  
1 tsp pommery mustard  
1 tsp mustard, sweet  
1 tbsp vinegar  
Sunflower oil

### Ingredients for the focaccia

20 g fresh yeast  
175 ml water, warm  
6 g salt  
250 g flour  
12 ml olive oil  
Thyme, espelette pepper

### Ingredients for the coleslaw

½ white cabbage, cut  
into thin strips  
2 tbsp parsley, chopped  
Sunflower oil  
Vinegar  
½ tsp caraway  
Salt and pepper

### Ingredients for the BBQ sauce

50 g sugar  
400 g onions, sliced  
1 clove of garlic  
80 g balsamic vinegar,  
white 40 g balsamic  
reduction, dark  
120 g veal jus

50 g chicken stock  
20 g smoked oil  
8 g salt  
10 g curry  
80 g tomato ketchup

### To prepare the meat marinade

Mix the ingredients to make a marinade.

### To prepare the dry rub

Coarsely crush the herbs in a food processor or with mortar and pestle and mix in the salt and sugar.

### To prepare the beef brisket

Season the brisket liberally with the dry rub and wrap in the hay. Vacuum-seal and leave in the fridge for 3 days.



## Lifestyle RECIPE

Remove the meat from the vacuum, wash the hay off, pat dry and season again with the dry rub. Brush the beef with the meat marinade, cold-smoke for 45 minutes and vacuum-seal again. Cook for 48 hours at 58 °C in the sous vide appliance. Alternatively, wrap the meat in aluminium foil and cook in the oven at 120 °C, hot air setting, for between 12 and 17 hours, depending on weight and size. Before serving, caramelize the brisket in the oven at 230 °C, hot air setting.

### To prepare the onion melt

Finely slice the onions and sweat on a medium heat in a large pan with a little oil. Add the salt, pepper and bay leaf and gradually fry until golden-brown.

### To prepare the mustard mayonnaise

Combine all ingredients except the oil. Pour the mixture into a tall container and, using a hand blender, blend in enough oil until a creamy emulsion forms. Season to taste with salt and pepper as well as more vinegar, if necessary, and chill until use.

### To prepare the focaccia

Dissolve the yeast in the water, add the olive oil, flour and salt and knead for one minute. Spread the dough on a tray lined with baking paper and brush with olive oil. Sprinkle with espelette pepper, thyme and fleur de sel and leave to stand for 20 minutes. Bake for about 20 minutes at 220 °C, top and bottom heat. Cool well before cutting.

### To prepare the coleslaw

Salt the strips of cabbage and crush, then marinate in vinegar and oil and season with the remaining ingredients.

### To prepare the BBQ sauce

Caramelize the sugar in a large pan, add the sliced onions and garlic and sauté until golden brown. Add the remaining ingredients and reduce for several hours under constant supervision, stirring occasionally. Mix the resulting onion mixture finely and sieve.

### To serve

Cut the focaccia in half lengthways. Spread the bottom half with the mustard mayonnaise and the top half with the BBQ sauce. Cut the beef into slices and place on the bread. Cover with a generous helping of coleslaw and onion melt and close.

### Cooking method

Beef brisket, 48 hours | Sous vide 58 °C

Focaccia, 20 minutes | Top and bottom heat 220 °C