

## Smoked Beef Brisket with Creamed Potato & Carrots



**L** 56:24

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

- 1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630
- 1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

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- Chilled 4°C
- 1 Full Tray
- From Raw

- |  |               |                |
|--|---------------|----------------|
|  | Smoke         | <b>Stage 1</b> |
|  | 01:30   -     | 65 °C          |
|  | Steam         | <b>Stage 2</b> |
|  | 08:00   65 °C | 85 °C          |
|  | Convection    | <b>Stage 3</b> |
|  | 00:15   70 °C | 185 °C         |
|  | 1             |                |

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**Ingredients**

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|--------|-----------------|
| 500 g  | Beef Brisket 6x |
| 8 each | Smoking Pucks   |

**1. Food Preparation**

Cover Beef in a rub if desired, lay onto a wire rack & place in the oven with 4-8 pucks depending on the strength of smoke required.

**2. Cooking Instruction**

Vacume as soon as smoking is completed and place into steam mode for required time. If not used, cool immediately after slow cook. Remove from pack & place on wire rack over a black tray in the oven on dry heat for 15 mins

**3. Food Serving Instruction**

slice to serve, with Pom Puree and sous vide Chanterney Carrots, reduce the liquor from pouch, with sautéed shallots and red wine & port and make a sauce.