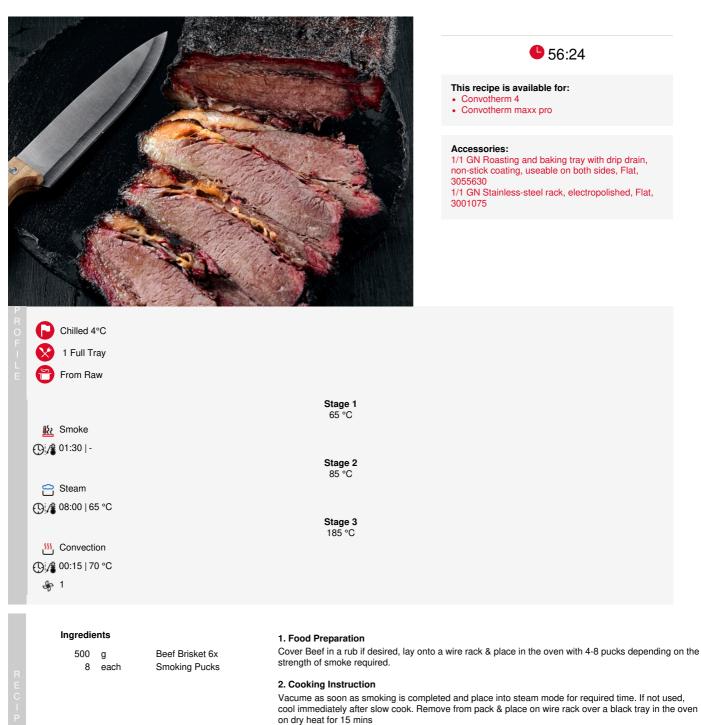


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Smoked Beef Brisket with Creamed Potato & Carrots



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.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.