

Slow-roasted winter-warmer brisket

By Chef John Rabone - using Djinda Produce

Method

- Mix the sugar and salt together and rub over the brisket. Leave for 24 hours, then rinse thoroughly and pat dry.
- Place the brisket in a baking tray.
- Combine the chicken stock, BBQ sauce, treacle, thyme and garlic, then pour over the brisket.
- Cover with greaseproof paper and wrap the tray tightly with alfoil.
- Place on a vegetable trivet and braise overnight at 110°C, or until the beef is tender.
- Remove the brisket from the tray. Strain the cooking liquid and thicken as required to make a sauce for serving.

Ingredients

- 6 kg brisket
- 3 litres chicken stock
- 1 cup BBQ sauce
- 1 cup treacle
- 1 packet thyme
- 5 garlic cloves
- ½ cup sugar
- ½ cup table salt



Winter vegetable accompaniments

Method

- Roughly chop all vegetables into even-sized pieces.
- Toss with olive oil, paprika, garlic and sunflower seeds.
- Heat a roasting tray with oil and butter.
- Add vegetables, rosemary and thyme.
- Roast for 60 minutes, turning frequently.
- Drizzle with honey before serving.

Ingredients

- Carrots
- Swede
- Turnip
- Parsnip
- Royal blue potatoes
- Butternut squash
- Olive oil
- Paprika
- Garlic
- Sunflower seeds
- 1 tbsp butter
- Rosemary
- Thyme
- Honey

