

Stuffed beef brisket

Cuisine: Czech

Food category: Beef



Author: Vlastimil Jaša

Company: Retigo



Program steps

1 Combination 80 % Termination by time 02:30 hh:mm 145 °C + 80 %

Ingredients - number of portions - 10

Name	Value	Unit
brisket	1500	g
salt	35	g
mixed peppercorns	2	g
herbs	2	g
baguettes	200	g
milk 3.5%	250	g
butter soft	150	g
chicken eggs	120	g
ground white pepper	1	g
nutmeg	1	g
sprig of parsley	8	g
Butter	0	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	478.9 kJ
Carbohydrate	13.7 g
Fat	30 g
Protein	37.2 g
Water	0 g

Directions

Rinse the rib-bone-free chest. With a knife, we cut a pocket in the middle of the chest, into which we insert the prepared filling.

Filling:

Cut the buns into cubes and lightly moisten them with milk and let them soak for a while.

Rub half of the portion of butter with egg yolks, crushed pepper, flour and gradually add salt, chopped parsley and snow from whipped egg whites. Combine everything by lightly mixing into a compact mass-filling.

We put the stuffing in the breast pocket and pull it down with twine. Place the chopped bones in the gastro container, place the stuffed breast on top of them, cover with water and bake until soft on the specified program.

While the brisket is baking, turn it over, pour over and baste with water.

We take out the soft baked brisket, then finish the juice from the pastry on the stove.

Recommended accessories



Enameled GN container