

Stuffed beef brisket

Cuisine: **Czech**

Food category: **Beef**



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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

We rinse the brisket free of the ribs. We cut a pocket in the middle of the brisket with a knife, into which we place the prepared filling.

Filling:

We cut the ham into cubes and lightly moisten it with milk and let it briefly soak up. We whisk half the amount of butter with the egg yolks, crushed pepper, flower, and gradually add salt, chopped parsley, and remove from the beaten egg whites. We combine everything by gently mixing into a compact mass - filling.

We insert the filling into the pocket of the brisket and tie it with twine. In a gastronorm container, we place the chopped bones, lay the stuffed brisket on top, add water, and bake until tender on the specified program.

During baking, we turn the brisket, baste it, and add water as needed.

We remove the tender baked brisket and then on the stovetop, we prepare the sauce from the drippings to finish.

Recommended accessories



Enameled GN
container