

Beef brisket burger sous vide

Cuisine: **German**

Food category: **Beef**
























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Program steps

1	 Combination	 50 %	 Termination by time	 23:59 hh:mm	 72 °C	 50 %	
2	 Hot air	 50 %	 Termination by time	 01:00 hh:mm	 130 °C	 60 %	
3	 Combination	 30 %	 Termination by time	 00:02 hh:mm	 130 °C	 80 %	

Ingredients - number of portions - 10		
Name	Value	Unit

Beef brisket		
Name	Value	Unit
Beef brisket	2	kg
Salt	50	g
ground pepper	50	g
garlic crisp	10	g
apple juice	100	ml
Worcester	20	ml
soy dipping sauce	30	ml
Liquid Smoke	5	ml
BBQ Sauce	100	ml
American Yellow Mustard	50	ml

Citizens		
Name	Value	Unit
Brioche bun	10	pcs
young romaine lettuce	2	pcs
Red onion (sliced)	4	pcs
Butter	50	g
Brown sugar	50	g
balsamic vinegar	100	ml
cranberries	50	g
Camembert	300	g
BBQ Sauce	100	ml
Wild herb salad	100	g

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins: C	

Directions

Trim the brisket of any excess fat and tendons.

Make a marinade from apple juice, Worcestershire sauce, and soy sauce, and inject it evenly into the brisket. Rub the meat well with mustard and sprinkle with salt, pepper, and garlic. Place it in a vacuum bag and vacuum seal tightly.

``Tend the meat at a combined steam oven at 72°C with 50% fan speed, sous vide for 24 hours.

``` The cooking time can be extended depending on the desired consistency.

``The meat should be tender but firm enough to slice. Unpack the meat and place it on a grill plate. Please collect the meat juices from the bags. Mix these with BBQ sauce to make a mop sauce and brush it onto the meat. Roast the meat in a preheated oven at 130°C for one hour, mopping it every 15 minutes. Then chill quickly and slice thinly for later use. Caramelize the red onions with butter and brown sugar, deglaze with balsamic vinegar, and reduce slightly. Slice the Camembert. Finishing the Burgers:

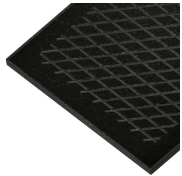
Toast the burger buns and spread the insides with BBQ sauce.

Top the meat with onions and a slice of Camembert and regenerate in a combination steam oven at 130°C with 30% humidity for 2 minutes.

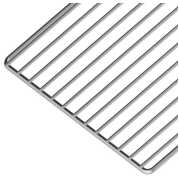
Cover the bottom bun with romaine lettuce, add the warmed meat. Top with cranberries and mixed greens, and finish with the top bun. Secure with a skewer and serve. Truffle fries, potato wedges, sweet potato fries, etc., go well with this.

| Nutritional value of one portion | Value    |
|----------------------------------|----------|
| Energy                           | 219.4 kJ |
| Carbohydrate                     | 4.3 g    |
| Fat                              | 4.2 g    |
| Protein                          | 0.2 g    |
| Water                            | 0 g      |

Recommended accessories



Vision Grill



Stainless wire shelving