

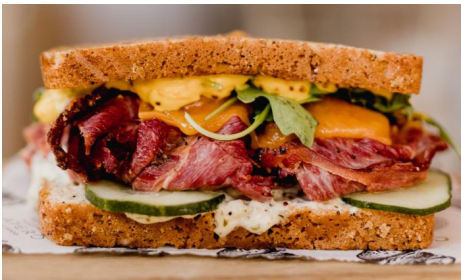
Beef Pastrami

Cuisine: **Other**
Food category: **Beef**



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Company: [Retigo Spain SL](#)



Program steps

1

ahumar las piezas de brisket 2 horas

Smoking

2

Pause

45

s

3

Steaming

Termination by time

18:00

hh:mm

72

°C

50

%

Ingredients - number of portions - 20		
Name	Value	Unit
voda	15	l
black peppercorn	200	g
brisket (chest) of beef	1	pcs
sodium nitrite	45	g
mustard seeds	50	g
ginger	30	g
dried garlic	50	g
black peppercorn	10	g
chopped pepper	50	g
star anise	3	pcs
salt	600	g
mustard seeds	50	g
granulated garlic	30	g

Pastrami spices		
Name	Value	Unit
black peppercorn	200	g
mustard seeds	50	g
dried garlic	50	g
chopped pepper	50	g

Name	Value	Unit
brisket (chest) of beef	1	pcs

Nutrition and allergens

Directions

Brine:

We heat the water to reach at least 90 degrees, add all the ingredients, and turn off. Let it cool to room temperature.

Once it is cold, place the meat in the brine and let it sit for 12-15 days, turning it every day.

Spices for pastrami:

With the help of a food processor or coffee grinder, grind the spices until they are a fine to medium consistency.

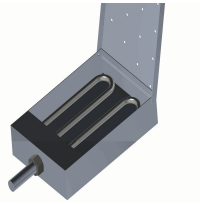
Cooking:

Once the days in the brine have passed, we take the meat out, dry it, and sprinkle it with the spice mixture. With the help of rack or perforated trays, we will smoke the meat for 2 hours. Once smoked, we vacuum seal it and steam cook for 18 hours at 72 degrees. Cool in a blast chiller and rest in the fridge for at least 12 hours. Once that time has passed, we can slice and use to taste.

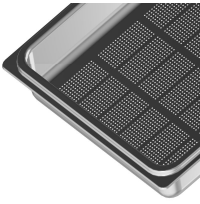
Sandwich, salad, snacks, burgers, pasta, pizza, etc.

Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	1.2 kJ
Carbohydrate	0.3 g
Fat	0 g
Protein	0 g
Water	1.2 g

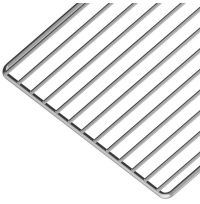
Recommended accessories



Vision Smoker



GN container Stainless steel perforated



Stainless wire shelving