

Beef Brisket Burger Sous vide

Cuisine: **German**
Food category: **Beef**



Author: **Retigo Team Deutschland**
Company: **RETIGO Deutschland GmbH**



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

Directions

Remove the coarse fat and sinews from the beef brisket. Create a marinade from apple juice, Worcestershire sauce, and soy sauce and inject it into the beef brisket, evenly distributed.

Rub the meat well with mustard and sprinkle with salt, pepper, and garlic. Place in a vacuum bag and vacuum seal tightly.

Place the meat on a rack and sous vide cook at combi steam 72°C with 50% fan speed for 24 hours.

The cooking time can be extended depending on the desired consistency. The meat should be tender yet sliceable. Unpack the meat and place it on a grill plate. Please collect the meat juices from the bags. Mix these with BBQ sauce to create a mop sauce and brush the meat with it. Crisp the meat in hot air at 130°C for one hour, "mopping" every 15 minutes.

Then quickly chill and portion into thin slices for further use.

Caramelize the red onions with butter and brown sugar, de-glaze with balsamic vinegar and reduce slightly.

Slice the Camembert.

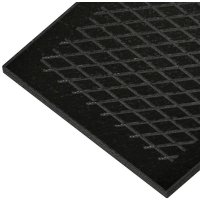
Name	Value	Unit
Wild herb salad	100	g

Nutrition and allergens

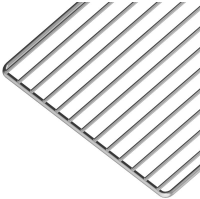
Allergens: Contains gluten, egg, milk, Milk
 Minerals: 1mg, 3mg, 7mg, 7µg, calcium, Calcium: 50mg, Copper: 0, iron, Iron: 1, Magnesium: 25mg, Manganese: 1, Phosphorus: 34mg, Potassium: 1250mg, Selenium: 0, Sodium, Sodium: 38758 mg, Sodium: 5mg, Zinc: 0
 Vitamins: 10mg, 1mg, 2mg, 5µg, 7mg, C, Folate: 11µg, Niacin: 0, Pantothenic acid: 0, Riboflavin: 0, Thiamin: 0, Vitamin A, Vitamin A: 0µg, Vitamin B12: 0µg, Vitamin B6: 0, Vitamin C: 0mg, Vitamin D, Vitamin E: 0, Vitamin K: 0

Nutritional value of one portion	Value
Energy	843.2 kJ
Carbohydrate	13 g
Fat	51.5 g
Protein	44.6 g
Water	143.5 g

Recommended accessories



Vision Grill



Stainless wire shelving

Completion of the burger:

- Toast the burger buns and spread BBQ sauce on the insides.
- Top the meat with onions and a slice of Camembert and regenerate in combi steam at 130°C with 30% humidity for 2 minutes.
- Cover the bottom of the bun with romaine lettuce, place the heated meat on top. Add cranberries and wild herb salad, and close with the burger top. Secure with a skewer and serve. Truffle fries, wedges, sweet potato fries, etc. go well with this...