

Beef Brisket Chilli



Serves: 12

Profitability:

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Ingredients:

BEEF BRISKET

3kg beef brisket whole

2 ltrs beef stock

Salt and pepper

CHILLI

1kg red pepper, diced

2 red chillies

1kg white onion, diced

1kg beef tomatoes, diced

25g paprika

30g cayenne

25g salt

15g cracked black pepper

10g cinnamon

10g ginger powder

10g thyme

15g coriander powder

2.4kg tin of chopped tomatoes

400g tomato paste

2 tbsp English mustard

5 tbsp brown sauce

2 x 800g tin kidney beans

50ml olive oil

TO SERVE

12 tortillas

1 pot sour cream

Fresh coriander

5 ltr vegetable oil

1kg rice

Steps:

BEEF BRISKET

Place the brisket into a tray, season and pour over the stock. Cover with foil and cook at about 210°C for about 4-5 hours or until the beef is pull apart tender

Once cool, pull the beef apart into shreds. Dice the shreds a little but not too much as you should have good large pieces of beef

CHILLI

Place the oil and all dry ingredients into a thick bottomed pan, warm slowly until a paste forms

Add all the diced vegetables and the brisket and mix well until all evenly coated with spice and add the tomatoes

Bring the beef stock to a gentle simmer for 10-15 minutes

Add the last of the ingredients, mix and place into a casserole dish. Cover with foil and cook for at 200°C for 1 1/2-2 1/2 hours

TO SERVE

Warm the oil to 190°C and carefully place a tortilla in. Using a ladle submerge the tortilla and shape around the ladle. Cook until golden and keeping its shape

Cook the rice until tender, strain and place equal amounts into the tortilla bowls. Top with chilli and sour cream and garnish with coriander