

# Braised Beef Brisket

Cuisine: Chinese

Food category: Beef



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## Program steps

Preheating: 225 °C

1	Combination	30 %	Termination by time	15:00 mm:ss	210 °C	+ 90 %	
2	Combination	30 %	Termination by time	02:00 hh:mm	135 °C	+ 90 %	
3	Hot air	0 %	Termination by time	30:00 mm:ss	210 °C	+ 100 %	

## Ingredients - number of portions - 10

Name	Value	Unit
brisket	2	kg

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ginger root, peeled and finely chopped	30	g
shallot	30	g
star anise	1	g
garlic	10	g
cinnamon	1	g
clove	1	g
soy dipping sauce	200	ml
rice wine	30	ml
spicy fermented bean curd	5	g
spicy bean sauce	30	g
RO water	5	l
caraway seeds	1	g

## Nutrition and allergens

Allergens:

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	377 kJ
Carbohydrate	2 g
Fat	20.3 g
Protein	44.5 g
Water	0 g

## Directions

✓ The first stage

◇ Roasted and then stewed to produce aroma and stewed in the soup together

◇ Roast and color before stewing, which can save stewing time

✓ The second stage

◇ Uncover the lid for the first hour, speed up the stewing and bring to a boil

◇ Cover the lid for the second hour to prevent the surface of the sirloin from being air-dried and over-burned

◇ Take it out and cover it for 30 minutes to help soften the taste

✓ The third stage

◇ Collect the juice on high heat, remove the sirloin, and make the soup separately

◇ Without the lid, the high temperature accelerates the juice collection and shortens the time

## Recommended accessories



GN container Stainless  
steel full