Recipe

Boiled brisket of beef with wasabi espuma.

Ingredients

for around 10 persons

**Brisket**
- > 1.6 kg beef brisket
- > 2 l water
- > 20 g pickling salt
- > 300 g bouquet garni

**Bouquet garni**
- 60 g thick carrots
- 60 g celeriac
- 60 g parsley root
- 60 g onion
- 60 g leek
- 2 g garlic cloves
- 1 g thyme
- 1 g bay leaves
- 1 g cloves
- 1 g white peppercorns
- 1 g allspice

Instructions

1. Place the beef brisket in the water in the VarioCookingCenter® under boil meat > gentle > welldone 85°C and set the core temperature probe.

   **Alternative:**
   For a better cooking result you can also place the meat in the water under meat overnight boiling > red meat > desired duration (but at least 5 hours) welldon 83°C and set the core temperature probe.

2. Remove rising impurities and the protein foam and add the pickling salt.

3. Add the bouquet garni to the meat before the end of cooking and continue cooking.

4. Remove the beef brisket and bouquet garni from the broth. Reduce the broth, then pass through a fine sieve and cloth.

5. Cut the meat into portions and cover with some of the broth.

The boiled brisket of beef with wasabi espuma contains approx. 675 kcal / 2817 kJ

- > Fat: 47.0 g
- > Carbohydrates: 29 g
- > Protein: 33.80 g
- > Portion size: 500 g

The price per portion is approx. €2.50
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Ingredients
for around 10 persons

**Wasabi espuma**
- 300 g whipping cream (30 % fat)
- 20 g wasabi paste
- 700 g broth
- 7 g xanthan

**Broth potatoes**
- 1.1 kg waxy potatoes
- 600 g carrots
- 500 g celeriac
- 500 g leek
- 250 g onion
- 30 g butter
- 10 g flat parsley
- 1 g thyme

Instructions

6. Reduce some of the stock with cream, stir in wasabi paste and mix with xanthan.
7. Fill the liquid into a cream dispenser and fill it with cartridges accordingly.
8. Keep the wasabi espuma in a bain marie.
9. Dice the potatoes, carrots, celeriac, leek and onion.
10. Fry the diced vegetables in butter in the VarioCookingCenter® under side dishes > Braise/stew > searing level 3/4 > 10 minutes and add the strong beef brisket broth.
11. Cook the vegetables in the broth and season with chopped parsley and thyme.
12. Portion the broth potatoes in a preheated deep plate with a ladle. Place the sliced beef brisket on the broth potatoes. Dress the meat with warm wasabi espuma.