

**OVERALL time: 135 mins**

# Smoky Texan Beef Brisket on Brioche Rolls

Beef brisket, slow-cooked until tender and smoky, served shredded on soft brioche rolls with tangy pickled red cabbage for a build-your-own summer feast.

Metric

**Number of servings : 8**

## ingredients

### For the beef brisket

- 600 g Beef brisket
- 60 ml **Cape Herb and Spice Texan Steakhouse Rub**
- 30 ml **Cape Herb and Spice Chipotle chilli**
- 500 ml Beef Stock
- 60 ml Smokey BBQ Sauce

### For the pickled cabbage

- 30 ml Cumin seeds
- 15 ml **Cape Herb and Spice Extra Bold Black Pepper**
- 15 ml Juniper berries
- 5 ml Whole cloves
- 5 ml Cardamom Pods
- 4 Star Anise
- 500 ml Water
- 60 ml White sugar
- 60 ml White wine vinegar
- 5 Bay leaves
- 1 Cinnamon stick
- 750 ml Shredded cabbage
- 7.5 ml **Cape Herb and Spice Atlantic Sea Salt**

### To serve

- 8 Brioche rolls, sliced, buttered and toasted

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 15 mins | COOKING TIME: 120 mins**

Season the brisket with **Cape Herb & Spice Texan Steakhouse Rub** and **Cape Herb & Spice Chipotle Chilli Seasoning**. Place in a pressure cooker with the beef stock and enough water to cover the brisket. Cook on medium pressure for about 35 minutes.

Remove the brisket and transfer to an oven tray.

Reserve 3 cups (750 ml) of the cooking liquid, mix with the smoky BBQ sauce, and pour over the brisket. Cover with foil and roast at 190 °C for 40 minutes.

## **Pickled Cabbage**

While the brisket cooks, prepare the pickling liquid. Toast the cumin, coriander, peppercorns, juniper, cloves, cardamom, and star anise in a dry pan until fragrant. In a saucepan, combine the water, sugar, vinegar, bay leaves, and cinnamon stick with the toasted spices. Bring to the boil, then remove from the heat and allow to cool slightly. Place the shredded cabbage in a medium-sized bowl, season with Cape Herb & Spice Atlantic Sea Salt, and pour over the warm pickling liquid. Weigh the cabbage down with a side plate to ensure it remains submerged. Allow to pickle for at least 20 minutes before serving.

## **Beef Brisket cont.**

Remove the foil and cook uncovered for a further 20 minutes at 220 °C. Once tender, shred the beef with two forks and mix it with the remaining pan juices.

## **To Serve**

Place some pickled cabbage onto the base of each toasted brioche roll and top with the shredded beef and extra pickled cabbage. Drizzle with BBQ sauce, garnish with chopped chives, close with the top halves of the rolls, and serve.

Recipe by CRUSH magazine

<https://www.capeherb.co.za>

Metric

## **ingredients**

### **For the beef brisket**

- 600 g Beef brisket
- 60 ml **Cape Herb and Spice Texan Steakhouse Rub**
- 30 ml **Cape Herb and Spice Chipotle chilli**
- 500 ml Beef Stock
- 60 ml Smokey BBQ Sauce

### **For the pickled cabbage**

- 30 ml Cumin seeds
- 15 ml **Cape Herb and Spice Extra Bold Black Pepper**
- 15 ml Juniper berries
- 5 ml Whole cloves
- 5 ml Cardamom Pods

- 4 Star Anise
- 500 ml Water
- 60 ml White sugar
- 60 ml White wine vinegar
- 5 Bay leaves
- 1 Cinnamon stick
- 750 ml Shredded cabbage
- 7.5 ml **Cape Herb and Spice Atlantic Sea Salt**

**To serve**

- 8 Brioche rolls, sliced, buttered and toasted

**Number of servings : 8**

## **THIS IS WHAT YOU WILL NEED TO DO**

**PREP TIME: 15 mins | COOKING TIME: 120 mins**

Season the brisket with **Cape Herb & Spice Texan Steakhouse Rub and Cape Herb & Spice Chipotle Chilli Seasoning**. Place in a pressure cooker with the beef stock and enough water to cover the brisket. Cook on medium pressure for about 35 minutes.

Remove the brisket and transfer to an oven tray.

Reserve 3 cups (750 ml) of the cooking liquid, mix with the smoky BBQ sauce, and pour over the brisket. Cover with foil and roast at 190 °C for 40 minutes.

### **Pickled Cabbage**

While the brisket cooks, prepare the pickling liquid. Toast the cumin, coriander, peppercorns, juniper, cloves, cardamom, and star anise in a dry pan until fragrant. In a saucepan, combine the water, sugar, vinegar, bay leaves, and cinnamon stick with the toasted spices. Bring to the boil, then remove from the heat and allow to cool slightly. Place the shredded cabbage in a medium-sized bowl, season with Cape Herb & Spice Atlantic Sea Salt, and pour over the warm pickling liquid. Weigh the cabbage down with a side plate to ensure it remains submerged. Allow to pickle for at least 20 minutes before serving.

### **Beef Brisket cont.**

Remove the foil and cook uncovered for a further 20 minutes at 220 °C. Once tender, shred the beef with two forks and mix it with the remaining pan juices.

### **To Serve**

Place some pickled cabbage onto the base of each toasted brioche roll and top with the shredded beef and extra pickled cabbage. Drizzle with BBQ sauce, garnish with chopped chives, close with the top halves of the rolls, and serve.

Recipe by CRUSH magazine

<https://www.capeherb.co.za>