

Mexican Pulled Brisket

LOADED WEDGES



INGREDIENTS

AVO Chilli Con Sauce 800g

AVO Winter Rub 60g (3%)

AVO Sous Vide Binder 60g (3%)

AVO Taco Crumb

Brisket 2kg

Jalapenos

Potato Wedges



METHOD

1. Coat **brisket** with **Sous Vide Binder** and **Winter Rub**.

Place in sous vide cooking bag, seal and steam for 10 hours at 90c on 100% steam.

2. Once cooked, cool with blast chillier or ice bath.

3. Once your pulled brisket is cool, mix with **Chilli Con Carne Sauce**.

4. Fill tray with a layer of **potato wedges**, load pulled BBQ brisket on top.

5. Finish with a sprinkle of **taco crumb** and **jalapenos**.



SERVING SUGGESTION

1. Top with salad cream and share!



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



SHARING PLATE

A popular Mexican classic! Our hot and spicy ready to eat Chilli Con Carne is visually packed with kidney beans, flecks of paprika and rounded off cumin! It is sure to get your customers taste buds tingling!

Using sous vide cooked brisket premiumises the traditional chilli con carne and makes it a more memorable dish.