

Pulled Brisket

CHILLI CON CARNE ENCHILADAS



INGREDIENTS

AVO Chilli Con Carne Sauce 1kg

AVO Winter Rub 60g (3%)

AVO Sous Vide Binder 60g (3%)

Brisket 2kg

Large Tortilla Wraps

Grated Cheddar



METHOD

1. Coat **brisket** with **sous vide binder** and **winter rub**. Place in sous vide cooking bag and steam for 10 hours at 95c on 100% steam.
2. Once cooked, cool with blast chiller or ice bath.
3. Once your pulled brisket is cool, mix with **chilli con carne sauce**.
4. Place 150g of brisket in tortilla wrap, roll and fold.
5. Put in foil tray and spoon over some chilli con carne sauce, this will protect the wrap from burning during oven cooking.
6. Sprinkle over **grated cheddar** to finish.



SERVING SUGGESTION

1. Spiced wedges and salsa dip.



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



OVEN/AIR-FRY



WEDGES

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.