

Pulled Brisket

CHILLI CON CARNE



INGREDIENTS

AVO Chilli Con Carne Sauce 800g

AVO Winter Rub 60g (3%)

AVO Sous Vide Binder 60g (3%)

Brisket 2kg



METHOD

1. Coat **brisket** with **sous vide binder** and **winter rub**. Place in sous vide cooking bag and steam for 10 hours at 90c 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**.



SERVING SUGGESTION

1. Basmati rice and grated cheddar.



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



OVEN/AIR-FRY



RICE

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.