

INGREDIENTS:

- 1.5kg piece salted brisket
- 1 large onion stuck with two cloves
- 1 large carrot and two sticks of celery, roughly chopped
- 2 bay leaves
- 1 small bunch parsley stalks
- 20 whole black peppercorns

TIME: 3 Hours**SERVING:** 4-6 people

Photo by bripojoe from PxHere

Place the meat and the remaining ingredients into a large pan, cover with water, bring to the boil, skim off any impurities and cook at a steady simmer for three hours, topping up the water when necessary.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: