

INGREDIENTS:

1 piece brisket weighing about 1.5kg (3lb)

50g curing salt (available online)

25g brown sugar

1 tablespoon each black peppercorns and coriander seeds

2 bay leaves

2 whole garlic cloves

1 star anise

4 juniper berries.

For the cooking liquid:

1 large onion stuck with 2 cloves, 1 large carrot,

3 sticks of celery, 20 whole black peppercorns, bouquet garni of 2 bay leaves, a large sprig of thyme and a small bunch of parsley.

TIME: 3 Hour+ 1 Week**SERVING:** 4-6 people

Photo by Adrian Dorobantu from Pexels

Place the sugar, salt, peppercorns, coriander, bay leaves, garlic, star anise and juniper berries in a food processor and whizz for 20 seconds. Place the brisket in a large shallow dish and rub the mix into it well on both sides. Cover with film and refrigerate overnight. Transfer everything from the dish, including any liquid, to a large freezer bag, remove any air, seal tightly and refrigerate for a week, turning daily. Remove the meat, rinse, place in a large pan of cold water and leave overnight. The next day refresh the water in the pan making sure the beef is completely covered, add the onion, carrot, celery, peppercorns and bouquet garni, bring up to the boil then cover and simmer gently for two and a half hours. Remove the pan from the heat and leave to stand for a further 30 minutes. Carefully lift out the beef and transfer to a board to carve. Serve with mustard and dill pickles.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: