



HASTINGS

Glenarm Estate Pulled Beef Brisket

Serves 4

Ingredients

2kg of beef brisket.
Rub for the beef
1tbsp of cumin
1tbsp of turmeric
1tbsp of mixed spice

2 cloves of garlic
Sprig of rosemary
50mls of rapeseed oil
1tbsp of paprika
Pinch of chilli powder

Pinch of salt
and black pepper.

Method

1. Mix all of your ingredients together until a paste
2. Score the brisket with a sharp knife and rub in all of the mix making sure to rub it into all the crevices
3. Cover and refrigerate for 12-24 hrs
4. To cook place the beef in a deep roasting tray and half fill with water cover and place into a pre-heated oven for 2hrs
5. Uncover and place back in the oven for 30mins take out and leave too rest for 10 mins then pull into strings with tongs.
6. Serve in a buttermilk roll withe babygem lettuce and plum tomato

taste
OF HASTINGS

