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Ingredients

Brisket (Sous Vide):

1 beef brisket (American cut)
3 tbsp. coarsely ground black pepper
2 tbsp. sea salt
1 tbsp. brown sugar
1 tbsp. onion granulate
1 tsp. mustard powder
1 tsp. Chipotle powder
BBQ sauce of your choice

Corn mash:

2 cans of corn
Butter
Murray River salt

Corncobs (Sous Vide):

Corncobs
High-quality olive oil (Moria Elea)
Murray River salt

Preparation

Brisket (Sous Vide):

Mix all ingredients into a well-mixed spice mixture. Remove thick layers of fat from the brisket, rub brisket with the spice mix and vacuum. Leave in refrigeration overnight.

On the next day, prepare the Kamado BBQ (Monolith, Big Green Egg) for indirect grilling and set the temperature to 80-100 °C. Smoke the beef brisket for approx. 2 to 3 hours adding Mesquite or Hickory wood.
(A Smoking Gun or similar smoke generator can also be used)

After smoking, add the brisket into the **fusionchef** sous vide water bath at 65 °C and cook for approx. 72 hours. Attention: The smoke particles diffuse through the bag and color the water. This could suggest that the bags are leaking.

Remove the brisket from the bag after 72 hours and dab dry. Prepare the BBQ for high, indirect heat and grill the brisket for 30 minutes until a crust forms. Glaze with BBQ sauce and grill indirectly for another 30 minutes. Caution: Sugar-containing BBQ sauce may burn.

Corn mash:

Add corn with the corn water into a pot and heat. Add a good-sized piece of butter and season with salt. Mix the corn in a blender and press through a sieve as needed.

Corncobs (Sous Vide):

Vacuum corncobs and cook for approx. 1 hour at 80 °C in the **fusionchef** sous vide water bath. Prior to serving, coat with olive oil and season with Murray River salt.

Serve:

Divide brisket into portions, add corn mash to the plate as well as ½ corncob and decorate with BBQ sauce.

This recipe was kindly provided by Dominik Rossbach.