

Brioche Burger

Pulled Beef BBQ



COMPOSITION

- 1 - Pulled Beef Bbq
- 2 - Relish Sauce
- 3 - Coleslaw

Pulled Beef BBQ 60 g

Ingredients

Beef Brisket Cooked	300 g
Barbecue Sauce	100 g

Working Method

Mix the Beef Brisket still hot in a mixer to obtain a pulled beef and add the barbecue sauce. season if needed with salt and pepper.

Relish Sauce 30 g

Ingredients

Red Bell Pepper Cooked	200 g
Onions	200 g
Garlic Raw	20 g
Chili Powder	10 g
Salt	10 g
Vegetable Oil	50 g
Red Wine Vinegar	50 g
Sugar	50 g
Tomato Concentrated	25 g
Tomato Passata	200 g

Working Method

Take a large heavy bottomed pan and heat it on the stove. Add the oil and allow it to heat, hot but not smoking. Add the onions, capsicums, garlic, salt and chilli to the oil. Cook out until the veg has gone soft. It will throw out some liquid. Keep cooking this until most of the juice has gone. Add the sugar, vinegar, tomato paste and tomatoes and keep cooking until the mixture is a lovely thick dark red colour.

coleslaw 50 g

Ingredients

Cabbage	100 g
Cucumber	50 g
Onions	30 g
Cider Vinegar	10 g
Honey	20 g
Olive Oil	30 g

Working Method

slice all the vegetables in julienne and season with olive oil, cider vinegar, honey, salt and pepper

DECORATION

Ingredients

Cheddar Cheese	10 g
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BUILD UP

Cut the brioche and toasted the crumb.
Add the relish sauce.
Add the pulled beef.
Add the cheddar cheese.
Add the coleslaw.