



Wagyu Brisket braised in red wine

The Ingredients

- 2 x tbsp light olive oil
- 1.5kg pieces wagyu brisket
- 100grm small diced onion
- 100grm small diced celery
- 100grm small diced carrot
- 100grm small diced leeks
- 2 x bay leaf
- 1 x sprig thyme
- 3 x cloves garlic, thinly sliced
- 250ml red wine
- 1.5 ltr veal stock/beef stock
- Seasoning

Method

Set oven at 180 deg C

- Using a large deep roasting tray or a large heavy based saucepan, brown and season the brisket, remove and set aside.
- Add the diced vegetables, aromatics and garlic to the tray – lightly brown and season, deglaze with red wine, then add the stock.
- Add brisket and bring up to a simmer, make sure brisket is submerged, cover with baking paper, then add lid or foil. Cook for 1.5 hrs, then turn the beef, cook for a further 1.5hrs or until tender.
- Cool in the stock for an hour. Remove carefully and wrap the brisket tightly, in cling wrap and set in the fridge until cold and firm. Strain the stock, discard veg etc.
- Reduce and skim stock until sauce consistency.
- To serve, unwrap brisket, slice across the grain, 3cm thick.
- Use a shallow baking tray, add sauce, add sliced brisket, cover with baking paper, lid or foil and warm through at 160-180 deg C.
- **Serve with a bottle of Balnaves Cabernet Sauvignon**



LORD CARDIGAN
ALBERT PARK
59 Cardigan Place
Albert Park VIC 3206
03 9645 5305
lordcardigan.com.au

