

BEEF ROAST



INGREDIENTS

BEEF BRISKET 44.0 KG
CHILLED WATER 10.0 L
PACIFIC ROAST BEEF
BRINE MIX 1.0 KG

TOTAL 55.0 KG

METHOD

**DISSOLVE ROAST BEEF BRINE MIX
COMPLETELY IN WATER.
PUMP TO ACHIEVE AROUND 25%
WEIGHT GAIN.
PLACE IN CHILLER OVERNIGHT.
COOK AS PER NORMAL SCHEDULE
TO 65 DEGREES CELSIUS
INTERNAL TEMPERATURE.**

HALMAR Pty. Ltd.
AUST. 22 427 409 431
Food Processing & Manufacturing Consultancy

MARK HARRIS
+61427668101
MARK@HALMAR.COM.AU
WWW.HALMAR.COM.AU

COMMENTS

FOR VARIETY
FOR EXTRA COLOUR, RUB THE OUTSIDES OF THE BRISKET WITH CARAMEL POWDER.
FOR WELL DONE ROAST BEEF, COOK TO 80 DEGREES CELSIUS INTERNAL TEMPERATURE.
**FOR A DIFFERENT TASTE, INCORPORATE 100G OF HOT ENGLISH MUSTARD INTO
THE BRINE**