

BEEF CORNED



INGREDIENTS

BEEF BRISKET 180.0 KG

CHILLED WATER 45.0 L

PACIFIC PINEAPPLE

CURE 4.5 KG

SALT 4.5 KG

TOTAL 234.0 KG

METHOD

**DISSOLVE PINEAPPLE CURE COMPLETELY
IN WATER BEFORE ADDING SALT.
PUMP TO ACHIEVE AROUND 25%
WEIGHT GAIN.
PLACE IN CHILLER OVERNIGHT.
COOK AS PER NORMAL SCHEDULE TO
65 DEGREES CELSIUS INTERNAL
TEMPERATURE.
SLICE AS REQUIRED.**

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COMMENTS

FOR VARIETY

ADD 1KG MAPLE SYRUP FOR EXTRA TASTE..

FOR EXTRA COLOUR, ADD 250G OF PACIFIC COLOUR IMPROVER