



READY TO COOK
BY HARRIS FARM

SLOW COOKED BRISKET RAGU WITH FRESH PAPARDELLE PASTA



PREP
10 min

COOK
5 hrs

SERVES
4

INGREDIENTS:

- > 750g-1kg Beef Brisket
- > 1kg Tomato Basil Sauce
- > 1L Chicken Stock
- > ½ Basil Bunch
- > 500g Pappardelle Pasta

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 100g Pecorino Cheese (optional)
- > Olive Oil
- > Salt and Pepper

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METHOD - GET COOKING!



1 Preheat the oven to 160°C. Cut the beef brisket into half or 4 pieces. Bring a large deep casserole dish big to high heat. Drizzle with olive oil and sear the brisket in batches for approximately 2 minutes on each side until golden.

2 Once all brisket is seared, add tomato sauce and stock to the pan. Add half of the basil, including the stems, and bring to a boil. Season with salt and pepper, then place in the oven with a lid on. Cook for 2 hours. Remove brisket from the oven and turn over the pieces of beef. Place the lid back on and return to the oven for another 2 hours.

3 Remove the brisket from the oven and remove the excess fat and oils from the top using a ladle or a kitchen spoon. Carefully turn the pieces of meat again and place back into the oven for 30 minutes uncovered. Meanwhile, bring a large pot of salted water to a boil. Pick the remaining basil leaves and grate or shave some pecorino cheese, set aside.

4 Once 30 minutes have passed, remove beef from the oven and carefully tear or pull apart the brisket using 2 forks. Mix well with the sauce and rest for 20 minutes.

5 Cook the pasta in the boiling water according to the package instructions and drain well. Toss the pasta with olive oil and serve hot with slow cooked beef brisket ragu. Garnish with basil leaves and grated pecorino cheese on top.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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