

## Beef Brisket – Serves 6

### Ingredients:

- 2 kg beef brisket
- 1 Tablespoon brown sugar
- 1 Tablespoon chili powder
- 1 Tablespoon paprika
- 1 Tablespoon cocoa powder
- 1 Tablespoon onion powder
- 1 Tablespoon garlic powder
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1 1/2 cups beef stock
- Foil pan



### Instructions:

1. Mix together brown sugar, chili powder, paprika, cocoa powder, minced onion, garlic powder, salt and pepper; rub all sides of the brisket.
2. Refrigerate brisket overnight or for several hours.
3. Preheat oven to 180 degrees C. Bake brisket (fat side up) uncovered in a deep cast iron casserole for 1 hour.
4. Reduce heat to 160 degrees C; add beef stock and cover. Cook for 2-4 more hours or until the meat falls apart.
5. Let meat rest for 10 minutes before cutting or serving.
6. Finish the melt in your mount beef brisket:
7. Carefully transfer the brisket to a plate or cutting board.
8. Use tongs or 2 forks to shred the beef brisket into bite-sized pieces, discarding the bones as you go. Return the shredded brisket into cast iron casserole with a bit of olive oil. Stir to combine.

## Beef Ragu– Serves 6

### Ingredients:

- 500g Beef Brisket

### Butternut Squash Pasta Sauce

- 500g Diced butternut squash
- 1.5 Cups fresh chopped tomatoes
- 1/2 Yellow onion, chopped
- 2 tbsp Olive Oil
- Salt and Pepper to taste
- 1/2 tsp Dried thyme
- 1/3 Cup pasta water reserved from cooked pasta

### Beef Ragu pasta:

- 600g Pappardelle Pasta or Bucatini
- ½ Cup grated parmesan
- Grated parmesan, finely chopped fresh herbs, etc.



### Instructions for Butternut Squash Pasta Sauce:

1. Preheat oven to 200 C and line a baking sheet with parchment paper.
2. Place cubed butternut squash, chopped tomatoes and chopped onion on the baking sheet.
3. Drizzle olive oil on top and season with salt and pepper, and thyme.
4. Mix to cover the vegetables evenly with oil and seasonings.
5. Bake at 200 C for 20 minutes.
6. While the veggies bake, cook the pasta according to package instructions.
7. Before you drain the cooked pasta reserve 1/3 cup of the pasta water and place in a blender.
8. Take the cooked veggies hot from the oven and blend with the pasta water until a smooth sauce remains.

### Instructions for Beef Ragu Pasta:

1. Boil the pasta: Bring a large pot of salted water to a boil. Add the pasta and cook, stirring occasionally, until the pasta is cooked to al dente according to package directions.
2. Carefully dip a liquid measuring cup into the pot, reserving about 1 cup of the starchy pasta water, and set aside. Carefully drain the pasta – do NOT rinse it!

### Finish the short rib ragu sauce:

1. Meanwhile, as the pasta boils, bring the brisket ragu up to a simmer.
2. Stir in the butternut pasta sauce. Continue to simmer over low heat, stirring occasionally.

### Short rib ragu pappardelle:

1. Add the cooked pasta to the pot with the beef ragu sauce, tossing to coat.
2. The beef ragu should evenly coat the pasta.
3. Add in some of the reserved pasta water if the ragu needs to loosen up a little; add in an extra handful of parmesan if it needs to tighten up a little.
4. Cook over medium heat for 1-2 minutes, allowing the pasta to meld with & absorb some of the ragu.

### Serve:

1. Portion the short rib ragu pappardelle into individual pasta bowls, topping with additional grated parmesan, chopped fresh herbs as desired. Serve immediately.

## Lemon Blueberry Parfaits with Sesame Biscuit Crumble – Serves 6

### Ingredients:

- 1 1/2 Cups blueberries, fresh or frozen
- 1/3 Cup water
- 1/4 Cup sugar
- 2 Cups heavy cream
- 1/4 Cup honey
- 1 Cup lemon curd, store bought
- 1 Tsp lemon zest, for garnish
- Sesame Biscuit Crumble**
- 25g Butter, cold
- 40g flour
- 20g Sugar
- 10g Black sesame seeds
- ¼ Tsp salt
- 10g Beaten egg



### Instructions:

1. Preheat the oven to 170°C.
2. Knead the cold butter, flour, sugar, black sesame seeds, salt, and beaten egg together in a bowl with your hands to form the crumble.
3. Spread on a baking sheet and bake for approx. 10 – 12 min
4. Stir the blueberries, water, and sugar together in a small pot.
5. Cook over medium-low heat until thick, syrup-y and reduced by half (5-10 minutes). Cool completely.
6. Place the cream and honey in a large mixing bowl and whip on high speed until the cream holds soft peaks.
7. Alternate layers of whipped cream, blueberries, and lemon curd in serving glasses.
8. Garnish with lemon zest.