

Beef brisket with soy and Middle Eastern spice rub

durée totale **1570 min.** 10 min. temps de préparation 120 min. temps de cuisson 1440 min. temps de marinade

Données nutritionnelles (par portion):
2238 kJ / 536 kcal

Matières grasses: **37 g** Protéines: **46 g**
Glucides: **6 g**

INGRÉDIENTS

2 portions

Meat:

300 g	beef brisket
3 càs	Sauce soja fermentation naturelle Kikkoman
2 càs	garlic powder
2 càs	onion powder
1 càs	freshly ground black pepper
2 càc	ground cumin
1 càc	ground coriander
1 càc	dried oregano
1 càc	ground cloves
0,25 càc	hot chili powder
100 g	brown sugar

Marinated cucumber:

1	cucumber
4 càs	Assisonnement pour riz à Sushi Kikkoman (125ml)
2 càs	Sauce soja fermentation naturelle Kikkoman
1	lime (for juice)
	4-5 fresh mint leaves

Sauce:

4 càs	olive oil
2 càs	Sauce soja sucrée Kikkoman
1 càs	Sauce soja fermentation naturelle Kikkoman
1 càs	lime juice
2 càc	mustard
1 poignée de	of parsley leaves

PRÉPARATION

Étape 1

300 g beef brisket - **3 càs** Sauce soja fermentation naturelle Kikkoman - **2 càs** garlic powder - **2 càs** onion powder - **1 càs** freshly ground black pepper - **1 càc** ground cumin - **1 càc** ground coriander - **1 càc** dried oregano - **1 càc** ground cloves - **0,25 càc** hot chili powder - **100 g** brown sugar
Mix all the spices and Kikkoman Soy Sauce to create an aromatic marinade. Cover the brisket with the marinade so all the meat is covered. Place in an airtight container in the fridge for 24 hours.

Étape 2

After marinating, take the meat from the refrigerator and grill at 240 - 250 °C for 3 - 4 minutes on each side. When nicely browned, wrap it tightly in aluminium foil, reduce the temperature to 180° C and place on the side of the grill to avoid direct heat. Cover with a lid and cook for 1½ - 2 hours. Then remove the meat from the grill and let it stand on a chopping board for 10 - 15 minutes before slicing.

Étape 3

1 cucumber - **4 càs** Assisonnement pour riz à Sushi Kikkoman (125ml) - **2 càs** Sauce soja fermentation naturelle Kikkoman - **1** lime (for juice) - **4** fresh mint leaves
Cut the cucumber into thin slices. Flavour with Kikkoman Seasoning for Sushi Rice, Kikkoman Soy Sauce and lime juice. Mix thoroughly, then add the mint leaves and allow to marinate in the fridge for a minimum of 20 minutes or up to 3 - 4 hours.

Étape 4

4 càs olive oil - **2 càs** Sauce soja sucrée Kikkoman -
1 càs Sauce soja fermentation naturelle Kikkoman
- **1 càs** lime juice - **2 càc** mustard - **1 poignée de** of
parsley leaves

Whisk all the ingredients (except the parsley) into a smooth sauce.

Remove the meat from the foil, cut into slices, drizzle with the sauce and sprinkle with fresh parsley leaves. Serve with the marinated cucumber from step 3.