

Beef Brisket

Marinated

1. This brisket has been slow cooked to perfection in a light garlic & herb marinade.
2. The product is grain fed – and is seriously moist & tender – a flavour sensation!
3. Simply remove the product from the pouch, heat & serve.
4. Serve with coleslaw, brioche bun or with salad & vegetables.

HOW TO COOK

- Open the pouch & drain the jus.
- Slice cold for best economy – or cook the whole piece in an oven, BBQ, grill or smoker.
- Good food safety practice is to re-heat to an internal temperature of 75°C.
- Serve as required.



Packaged Product



Serving Suggestions

2.5kg per piece approx

12 weeks shelf life

Store between 0°C and 5°C

CODE:

185

NAME:

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MEYER FOOD CO.
formerly Bryopin

The Leaders in Sous Vide