

# Beef brisket burger

By Shannon Bennet

Serves 6

Chef  
**Shannon Bennett**



## Ingredients

**1kg** beef short ribs  
**2.5L** chicken stock (to cover)  
**2** sprigs thyme  
**2** shallots  
Salt

### To serve

**6** brioche burger buns  
**1** Iceberg lettuce

### Pickled zucchini and red onion ingredients

**200ml** water  
**120g** white wine vinegar  
**90g** sugar  
**1** zucchini (sliced)  
**1** red onion (sliced)

## Method

### Braised beef short ribs method

1. To make the beef short ribs, salt and seal the beef in a hot, heavy-based frying pan and brown on both sides.
2. Add the chicken stock and thyme and bring to the boil.
3. Braise for 4 hours at 140°C on combi steam on 60% moisture. Check if ready by trying to pull the meat away from the bone with a spoon; it should come away easily.
4. Strain the stock, reduce to glaze and set aside to cool.
5. To make the pickled zucchini, bring water, white wine vinegar and sugar to the boil, then allow to cool.
6. Place slices of onion and zucchini into cold pickling liquid for 24 hours.
7. Strain and reserve.

### Pickled zucchini and red onion method

1. Reheat the short ribs in the oven, then on the stove in the sauce reduction.
2. Cut the buns in half, butter, then toast.
3. Place the short ribs on the buns.
4. Top with sauce reduction, lettuce and pickles.