KIKKOMAN

Beef brisket with soy and Middle Eastern spice rub

Total time **1570 mins** **10 mins** preparation time **120 mins** cooking time **1440 mins** marinating time

Nutritional facts (per portion):
2,238 kJ / 536 kcal

Fat: **37 g** Protein: **46 g**
Carbohydrates: **6 g**

INGREDIENTS

2 portion(s)

Meat:

300 g	beef brisket
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	garlic powder
2 tbsp	onion powder
1 tbsp	freshly ground black pepper
2 tsp	ground cumin
1 tsp	ground coriander
1 tsp	dried oregano
1 tsp	ground cloves
0.25 tsp	hot chili powder
100 g	brown sugar

Marinated cucumber:

1	cucumber
4 tbsp	Kikkoman Seasoning for Sushi Rice (125ml)
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	lime (for juice)
	4-5 fresh mint leaves

Sauce:

4 tbsp	olive oil
2 tbsp	Kikkoman Sauce for Rice - sweet
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	lime juice
2 tsp	mustard
1 handful	of parsley leaves

PREPARATION

Step 1

300 g beef brisket - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** garlic powder - **2 tbsp** onion powder - **1 tbsp** freshly ground black pepper - **1 tsp** ground cumin - **1 tsp** ground coriander - **1 tsp** dried oregano - **1 tsp** ground cloves - **0.25 tsp** 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.

Step 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.

Step 3

1 cucumber - **4 tbsp** Kikkoman Seasoning for Sushi Rice (125ml) - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **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.

Step 4

4 tbsp olive oil - **2 tbsp** Kikkoman Sauce for Rice - sweet - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** lime juice - **2 tsp** mustard - **1 handful** 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.