**BIG DADDY BURGER**

**1 Bun**

**120 g Beef Patty**

**80 g wagyu brisket burnt ends**

**2 slice cheese**

**40 g red slaw**

**15 g smoked chili sauce**

**20 g bbq sauce mayo**

**15 g Pickles**

**BURGER PATTY**

**50 % US beef short plate**

**25 % US beef brisket PE**

**25 % David blackmore wagyu trimmings**

**BURGER BUN**

**630 g bread flour (no 11)**

**115 g sugar**

**125 g butter**

**35 g fresh yeast**

**5 g salt**

**260 g milk**

**80 g water**

**90 g egg**

* In a dough mixer mix flour, sugar, salt, eggs and butter together
* In a pot warm milk and water (45 degrees) add yeast to it and let the yeast developed
* Add the yeasty milk into the flour mix and let turn for 15 minutes on medium speed
* Cover the bowl and let proof for 30 minute
* Portion the dough into 40 g portion
* Let proof for another 30 minutes
* Egg wash all the bun
* Cook at 150 degrees for 20 minutes

**MAYONNAISE**

**100 g egg yolk**

**100 g Dijon mustard**

**50 g cider apple vinegar**

**10 g honey**

**salt**

**1 lime juice**

**700 g grapeseed oil**

* In a robot coupe, place the egg yolks, mustard, vinegar, honey and salt, close the robot coupe and turn it on
* While its blitsing, add the oil little by little
* Finish with lime juice. Check seasoning
* If the mayonnaise is too thick, add a little of hot water

**RUB BRISKET**

**2.5 kg Beef brisket**

**30 g onion powder**

**30 g garlic powder**

**60 g brown sugar**

**10 g cumin powder**

**10 g salt**

**8 g mustard powder**

**10 g Korean chili powder (Gochugaru)**

**20 g smoked paprika**

**10 g black pepper**

**5 g dried thymne**

**5 g dried oregano**

**5 g dried rosemary**

**5 g herb de provence**

**20 g olive oil**

**Smoked bbq sauce or Mustard**

* Clean the brisket, remove all the silver skin and excess fat
* Brush the bbq sauce all around
* Mix all the spices
* Add the oil into the spice until it crumb
* Apply the rub onto the brisket
* Wrap into tin foil and let marinade for 2 hour to uo to 12 hours
* Place the short ib in the foil in a 160 degrees oven
* Cook for 3 to 4 hour
* Take the brisket off the oven and let rest in the foil for 1 hour
* Unwrap the short rib and broil it in the wood oven to get a crispy outside
* Dice the brisket.

**BRISKET SAUCE**

**2 kg beef stock demi glace**

**150 g shallot diced**

**50 g butter**

**200 g brandy**

**200 g BBQ Sauce**

**60 g mustard Dijon**

**25 g cider vinegar**

**40 g worcestshire sauce**

**50 g molasses**

* Sweat the shallot in butter
* Add the brandy & reduced by half
* Add the beef stock and reduce by 2/3
* Add all the rest of the ingredient. Blend and pass through the fine chinois
* Reserved to season the brisket burnt ends

**BRISKET BURNT ENDS MIX**

**1 kg Rub brisket diced**

**250 g brisket sauce**

**250 g BBQ sauce**

**BBQ SAUCE No1**

**300 g brown onion**

**50 g garlic**

**50 g ginger**

**30 g garlic powder**

**30 g onion powder**

**150 g bbq red long chilli or smoked jalapenos pepper**

**100 g honey**

**75 g sweet soy ABC kecap manis**

**125 g tamarind**

**20 g smoked paprika (la chinta)**

**250 g palm sugar**

**50 g brown sugar**

**750 g pineapple juice**

**125 g lime juice**

**125 g rice vinegar**

**75 g Dijon mustard**

**750 g tomato sauce ketchup**

**500 g hoisin sauce**

* Cook onions with garlic and chilli until caramelised.
* Add spices, ginger and tamarind, cook on low flame for 5 mins
* Add brown sugars, honey and sweet soy. Allow to cook out slightly
* Add pineapple juice, reduce by ¼ then add lime juice and vinegar
* Reduce on low heat until sauce develops sheen, about 2 hours
* Puree and pass through a large chinois
* Add mustard, hoisin and tomato sauce and blend together until smooth

**BBQ SAUCE no2**

**50 g oil**

**200 g brown onion sliced**

**125 g smoked jalapenos chili**

**50 g garlic finely sliced**

**5 g fennel seed**

**5 g cumin seed**

**5 g coriander seed**

**5 g mustard seed**

**5 g black peppersorn**

**10 g smoked paprika picante**

**125 g green apple diced**

**125 g cider vinegar**

**135 g maple syrup**

**125 g Dijon mustard**

**125 g molasses**

**125 g apricot jam**

**500 g Quince ketchup**

**25 g salt**

**BBQ MAYO**

**200 g BBQ sauce**

**200 g mayonnaise**

**RED SLAW**

**300 g red cabbage sliced and washed**

**100 g red onion sliced**

**150 g beetroot julienne & washed**

**50 g julienne red chili deseeded**

**100 g parsley roughly sliced**

**Salt & black pepper to taste**

**50 g Dijon mustard**

**Lyonnaise dressing to taste**