

Crispy Skin Brisket, Rob McArthur

Marinade

Mix the following together in a jug or bowl:

- 2 t Stock Powder (doesn't matter which sort)
- 4 T Kecap Manis (dark, sweet, Indonesian Soy Sauce)
- 4 T Soy Sauce
- 4 T (heaped) Brown Sugar
- 2 cloves Garlic, chopped; (or 2 t Minced Garlic)
- 3cm piece of Ginger, grated; (or 1 t Minced Ginger; or ½ t Ground Ginger)
- ½ t Cinnamon; or mixed spice (depending on what you have)
- 1 medium red chilli, finely sliced; (or 1-2 t chilli/sambal oelek from jar)
- ½ cup Orange Juice (if you don't have it, leave it out)
- ½ t Ground Coriander; or ½ t fennel seeds (if you have it, leave out if not)
- 2 t Chinese Five Spice powder
- 3 T jam (plum, raspberry, strawberry – whatever you have in the fridge)
- 3 T Honey or Golden Syrup
- ¼ cup Sherry/Port/Tokay/White Wine (leave out if you don't have it)



Method

- Salt the fat of 1 Navel End Brisket. Slow roast for 6 hours on 100°C. Longer and slower is better, however it can be cooked a little quicker if you are short on time.
- Make up the marinade.
- Add the marinade to the roasting pan for the last hour – be careful not to pour the marinade over the meat. The top needs to remain clean and dry to crisp up.
- Chill overnight for the best results.
- Remove the brisket and portion it into pieces about an inch square.
- Remove the fat from the top of the cooked marinade. After refrigeration, it will be solid and floating on top.
- Thicken the reserved marinade with cornflour on stove top.
- Place the rectangles of brisket back into the thickened sauce – once again, don't get any on the top. Reheat brisket in hot oven (180°C) and finish with grill to crisp the top.
- To serve as street food, place squares onto skewers and onto a small tray that can be carried around.