

Texan style smoked Kimberley Red Denver steak sliders, Deniz Coskun, Mantle Group

Ingredients

Denver steak

- 1.5kg Denver steak
- 2tbs Mustard dijon
- ½ tsp Paprika smoked
- ¼ tsp Cayenne pepper
- 1tbs Sea salt
- ½ tsp ground black pepper
- 1 tsp Cajun spice mix
- ½ tsp Garlic powder
- ½ tsp Cumin ground
- 500ml Apple juice
- 1kg to 2kg Soaked
- hickory wood chips

Corn salsa

- 4 corn cobs
- 5x roma tomatoes
- ½ bunch coriander
- ½ a red onion
- Sea salt
- Cracked black pepper

Chipotle mayonnaise

- 250gr Japanese mayonnaise
- 30gr chipotle peppers in adobe
- sauce

Slider rolls

- 25x brioche slider rolls (alternatively a plain white roll)



Method

The Denver steak is an American name for a steak cut from the chuck plate. It is a beautifully marbled piece of meat. Most butchers should be able to get you this muscle. If not, you can purchase the whole chuck and there are plenty of videos online to show you how to break it down.

The rest of the chuck is great for beef and Guinness pies. I have already got the chuck plate from Kimberley Red and it has a little to no silver skin or excess fat.

Ensure all the silver skin has been removed, but leave some fat.

Rub the Denver with Dijon mustard giving it a light coating. This helps the spices stick.

Mix all the spices and salt together and rub all over the denver. Add a little oil to a cryovac bag and seal the Denver in the bag allowing it to marinate overnight.

If you're doing this at home ensure your fire alarms are not located right near the kitchen. Open all windows and a rangehood over your oven is a must.

At work we use a commercial combi oven set to to 80°c. It is important that your oven sits on this temperature evenly throughout the cooking process.

Remove the beef from the bag and place the Denver on a wire rack then on a tray. In the bottom of your oven place a metal deep tray and make a bowl out of several sheets of alfoil.

I find it best if you have some glowing coal, those of you that have a webber, light this outside so you can keep using the hot coal. Place a piece of the coal in your alfoil bowl and add wood chips.

If you don't have a webber use a blowtorch to light the woodchips then close the door and allow to cook for 8 hours.

You will need to keep checking on you woodchips and refresh with hot coal and more wood chips to keep the oven smoking throughout the 8 hours. You will also need to spray the meat every 30 minutes with some of the apple juice.

Whilst this is cooking prepare the following.

Strip any leaves from the corn and if using a webber place the corn cobs inside to grill and cook the corn. You can also use a pan and cook with a little oil. Once cooked strip all the corn of the cob.

Finely dice the whole tomatoes and red onion. Finely chop the coriander and mix everything together. Season with salt and pepper to taste and set aside.

For the chipotle mayonnaise use a mortar and pestle, beat the chipotle peppers to a paste then add to the Japanese mayonnaise.

Cut the rolls in half horizontally.

Australia's National Beef Exposition



Once the Denver is ready and has rested for 10 minutes cut it into logs the size of your rolls. Slice the logs thinly.

Place a smear of the mayonnaise on the bottom and place the meat slices on top. Finish with a spoon of the corn salsa.



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