More than 1 hour Serves 8 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: Dry rub:

- <sup>1</sup>/<sub>2</sub> Tbsp (7ml) fine salt
- Milled pepper
- <sup>1</sup>/<sub>2</sub> tsp (3ml) ground cloves
- 1 Tbsp (15ml) ground cumin
- 1 Tbsp (15ml) ground coriander
- 3 cloves garlic, minced
- 1.5kg beef brisket
- Olive oil or canola oil, for frying
- 1 bulb fennel, thinly sliced (keep fronds for serving)
- 1 onion, thinly sliced
- 1 PnP bouquet garni (or 2 bay leaves and 4 black peppercorns)
- 1 can (400g) chopped tomatoes
- 2 cups (500ml) beef stock
- 6 sprigs each fresh oregano and thyme
- 1 red onion, sliced into petals
- 1 packet (200g) calamata olives
- Crumbled feta and rocket, for serving

Gyro flatbreads:

- 4 cups (600g) white bread flour + extra for dusting
- 2 packets (20g) instant yeast
- 1 tsp (5ml) crushed cumin seeds
- 2 tsp (10ml) sugar

- 2 tsp (10ml) salt
- 2 cups (500ml) lukewarm water
- ¼ cup (60ml) olive oil
- Melted butter, for serving (optional)

## Method

Pulled brisket:

- 1. Combine dry rub ingredients and spread evenly over beef.
- 2. Heat a glug oil in a pan over high heat and brown meat all around.
- 3. Remove and place in a roasting dish.
- 4. Sauté fennel and onion in the same pan on medium heat for 5 minutes, adding more oil if needed.
- 5. Spoon into roasting dish, add remaining ingredients and cover with foil.
- 6. Roast at 160°C for 2-3 hours, turning meat every hour.
- 7. Remove and set aside to cool.
- 8. Simmer pan juices to reduce by half or until thickened.
- 9. Shred meat finely and toss through pan sauce.
- 10. Serve pulled brisket on flatbreads, sprinkled with feta, rocket and fennel fronds.

Gyro flatbreads:

- 1. Combine flour, yeast, cumin, sugar and salt in a mixing bowl.
- 2. Create a hollow in the centre and add water and olive oil.
- 3. Knead for 5-8 minutes (with an electric mixer) or 12 minutes by hand, until a smooth dough forms.
- 4. Set aside in a lightly oiled bowl, covered with clingwrap directly on dough.
- 5. Prove until puffy and risen, about 1 hour.
- Portion dough into 8 balls and roll out on a floured surface to about 5mm thick and 15cm round.
- 7. Fry in a dry, hot pan for 3-4 minutes per side, until charred and cooked through.
- 8. Brush with melted butter to serve, if you like.

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