

More than 1 hour

Serves 8

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Ingredients:

Dry rub:

- ½ Tbsp (7ml) fine salt
 - Milled pepper
 - ½ tsp (3ml) ground cloves
 - 1 Tbsp (15ml) ground cumin
 - 1 Tbsp (15ml) ground coriander
 - 3 cloves garlic, minced
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- 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.
6. 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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