

Thors Hammer Tacos with pico de gallo and cheats mole

THORS HAMMER

INGREDIENTS:

- Frenched Bone-In Beef Shank (you can ask your butcher to French it if you don't want to)
- BBQ Rub of your choice
- Binder (this can be olive oil, mustard, hot sauce, etc.)
- Beef Broth or Beef Stock (for building your bark while smoking)
- Beef Tallow (for wrapping and finishing off your cook)

PREPARATION:

When you get your full beef shank from the butcher it will have a very hefty and thick fat cap on it. Under the fat cap, you may see some silver skin.

Leave both intact (not often will I say this when it comes to BBQ) because this recipe will not be using any braising liquids.

You will be slow smoking this meat and then wrapping in butcher paper similar to a pork shoulder or brisket.

Here are the steps I recommend you follow to prepare for your cook:

1. Remove the meat from the packaging and pat it dry.
2. Only trim off excess fat, it is an extended cooking process most of the fat will render. Not all fat will be required to trim.
3. Add a binder to your meat so that the rub sticks to the meat
4. Add your dry rub of choice and season the beef shank in a fairly heavy layer. Place on a cooling rack suspended over a baking sheet and let it sit uncovered in the fridge overnight like this.

METHOD:

1. Preheat your smoker (pellet smoker or charcoal smoker both work here) to 225-250 F.
2. Before smoking, cover the exposed bone in foil. Place your beef shank onto the middle rack of your smoker and let the bark begin to develop. Place a thermometer into the thickest part of the beef.
3. After 1-2 hours, lightly spray the outside of the bark with beef stock or broth. Continue to spray every 45-60 minutes until your bark sets and the internal temperature hits around 175- 180 F.
4. Remove from the smoker and brush some melted beef tallow over the bark and onto the butcher paper. Carefully wrap the butcher paper tightly around the beef shank and return it to the smoker.

5. Continue smoking until the beef shank is tender and hits an internal temperature of about 203 F.
6. Let rest, wrapped in a towel, and placed into a cooler for at least an hour (DO NOT SKIP THE REST)!

PICO DE GALLO

INGREDIENTS:

- 2 Roma tomatoes, deseeded and diced
- 1 Onion, finely diced
- ¼ Bunch coriander, roughly chopped
- 1 Green chilli, deseeded and diced
- 1 Lime, juiced
- Salt and pepper to taste

METHOD:

- Chop all ingredients and mix in a bowl

CHEATS MOLE

INGREDIENTS:

- 2 tbsp Olive oil
- 2 Roma tomatoes, cut in half
- 1 Brown onion, cut in large dice
- 2 Garlic cloves
- 2 Dried ancho chillies, soaked in hot water for 10 mins
- 2 tsp Ground cumin
- 50g Bittersweet chocolate (80% or higher cocoa)
- 1 tsp Caster sugar
- Salt and pepper to taste

METHOD:

1. Preheat oven to 180 degrees Celsius and roast tomatoes, onion, garlic, and chillies for approx. 30 mins
2. While hot, add all other ingredients to blender and pulse to a puree
3. *Optional: pass thru a sieve to get a nice consistency*



Wood smoked brisket with Gougeres, chimmi churri and coal roasted eggplant

BRISKET

METHOD:

1. Remove plastic packaging and pat down with a paper towel
2. Lightly oil brisket with cooking oil and rub all over
3. Liberally apply the 50/50 blend of Jackalope rubs over the brisket
4. Insert into your smoker or BGE with Conveggtor in place at 120 – 150 degrees Celsius
5. Smoke for approximately 3 – 4 hours and then remove to wrap
6. Use either HD foil or Oren pink brisket paper to wrap brisket for the remainder of the cook
7. Check if your smoker needs a top up of coal or wood and place the wrapped brisket back in the smoker for another 3 – 5 hours until the core temperature is 95 degrees Celsius.
8. At this point the brisket will benefit greatly from 'resting' in an esky or a warm oven set at 60 degrees Celsius for an hour
9. Once done remove the wrap and have a sharp knife ready to slice
10. Save the juices in the paper and mix with BBQ sauce or make a gravy

GOUGERES (FRIED CHEESE PASTRY)

INGREDIENTS:

- ½ cup water
- ½ cup milk
- 115g butter
- 1 cup flour
- 4 eggs (room temp)
- 100g Manchego cheese
- Pepper
- Nutmeg
- Salt

METHOD:

1. Combine butter, water and milk in a large saucepan and bring to the boil over high heat, ensuring all butter melts.
2. Add flour, beat vigorously with a wooden spoon to incorporate and continue beating until mixture leaves the sides of the pan (about 1 minute). Remove from heat and set aside for 10 minutes to cool.

3. Add eggs to paste, one at a time, beating vigorously to combine after each addition before adding the next. Add Manchego cheese and season.
4. Prepare a pot of oil on stove or deep fryer and bring it up to 180c.
5. Tie a string over the pot or deep fryer to cut the mix as you go. Place the mix into piping bag and cut a tip off to create a 1cm hole. Squeeze over the oil cutting off the mix every 2cm's. cook until puffy and golden brown.

CHIMMI – CHURRI

INGREDIENTS:

- 25g Finely chopped garlic
- 7g Ground black pepper
- 5g Smoked paprika
- 5g Sweet paprika
- ¾ Bunch parsley
- ¾ Bunch oregano
- ¼ Bunch thyme
- 40g Brown sugar
- 20ml White wine
- 75g White wine vinegar
- 25g Red wine vinegar
- 100ml Olive oil
- 5g Salt flakes

METHOD:

1. Whisk all ingredients in a medium size mixing bowl and place into a container



Preserved Lemon Banana prawns with nduja and fennel slaw

PRESERVED LEMON BANANA PRAWNS

INGREDIENTS:

- 1kg Banana prawns
- 1/2 Preserved Lemon peel diced
- 1/4 cup dill
- Extra virgin olive oil
- Parsley
- 50g nduja

METHOD:

1. Cut prawns down their back with the shell still on and remove the vein
2. Place in a bowl
3. Add preserved lemon, parsley to bowl and olive oil to coat
4. Marinate for 2-6 hours.
5. Grill prawns on high heat until just cooked
6. Meanwhile place nduja in a pan to render out the fat and start to brown.
7. Place prawns on a serving plate and pour over the cooked nduja and oil.

FENNEL SLAW

INGREDIENTS:

- 1/4 cup extra-virgin olive oil
- 1 tablespoon Lirah cabernet vinegar
- 1 teaspoon grated orange rind
- 1 1/2 tablespoons fresh lemon juice
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 3 medium fennel bulbs with stalks
- 2 large oranges segmented

METHOD:

1. Combine the Oil, vinegar, orange rind, Lemon juice, salt and pepper in a large bowl.
2. Remove and discard stalks. Cut fennel bulb in half lengthwise; discard core. Thinly slice bulbs. Add fronds, fennel slices, and orange sections to bowl; toss gently to combine.

