

# Melt in Your Mouth Brisket with Tomato Sauce



## <Ingredients (4 serves)>

1 kg Beef brisket

1 jar Passata (Leggo's Italian Herbs 700ml)

700ml Water

1 Yellow onion

2 Carrots

4 cloves Garlic

1 stalk Rosemary

2 leaves Bay leaf

2 Tbsp Sea salt

### <Method>

#### 1. **Cook the beef**

Rub the sea salt over the beef. Place the beef, onion, carrot, garlic, rosemary, bay leaf in a pressure cooker and pour the Passata over. Pour the water into the empty Passata jar and shake it. Pour over the pressure cooker. Put the lid tight and cook on the highest heat until the pressure is maximum. Turn the heat down and keep cooking for 50 minutes. Remove from the heat.

#### 2. **Make the sauce**

The pressure is gone, open the lid and remove the beef, stalk of rosemary and bay leaves. Mash the remaining vegetables using hand blender or food processor. Sieve and pour back to the stew pan.

#### 3. **Serve**

Put the beef back to the stew pan and simmer for 10 minutes with a lid and adjust with sea salt if you need. Serve.