

## BRISKET WITH MEXICAN HOTCHPOTCH



### INGREDIENTS

10 

- 10 slices beef brisket
- 1250 g potatoes
- 500 g kidney beans
- 375 g sweetcorn
- 250 g Bresc Peperoni marinati
- 100 g Bresc Chimichurri
- 50 g Bresc Grilled bell pepper puree
- 25 g cumin
- 3 dl milk
- butter
- salt and pepper
- olive oil

### USED BRESC PRODUCTS



Bresc Chimichurri herb mix 450g



Bresc Grilled bell pepper puree 450g



Bresc Peperoni marinati 1000g

### PREPARATION METHOD

Cook the potatoes until tender and drain them, heat the milk in a pan and mash the potatoes with the hot milk and butter. Fry the sweetcorn and kidney beans and add the Peperoni marinati, bell pepper puree and cumin. Mix the mash with the vegetable mixture and season with salt and pepper. Heat the olive oil and fry the slices of beef brisket in it until they are crisp. Spread the chimichurri on the meat and serve the slices of beef brisket with the hotchpotch.