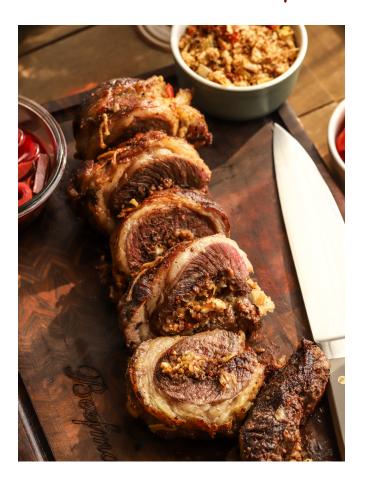


## Biltoug, Peppaden, Feta-Stuffed Beef Brisket Roll



## ∴ INGREDIENTS:

- > 1 large beef brisket
- > Oil or butter for frying
- > Salt and pepper to taste
- > 1/2 cup diced leeks or onions
- > 1 1/2 cups breadcrumbs
- > 1/2 cup shredded biltong
- > 1/4 cup sun-dried tomatoes, diced
- > 1/3 cup chopped peppadews
- > 1/2 cup feta (or more, if preferred)
- > 1-2 tbsp Worcestershire sauce
- > Oil for frying and baking
- > Salt and pepper to season the brisket once rolled

## METHOD:

- Heat a pan and add a generous amount of oil or butter.
  Once hot, add the leeks and fry until fragrant. Then, add the peppadews and sun-dried tomatoes.
- 2. Lightly season and then add the breadcrumbs, biltong, and feta.
- 3. Stir in the Worcestershire sauce and let the filling cool.
- 4. Lay the brisket out and flatten it slightly with a meat hammer or rolling pin. Spread a generous amount of the filling onto the brisket, then roll it up and tie it with kitchen string. Season the rolled brisket and add oil.
- 5. Sear the brisket on all sides until browned, then place it in the oven to bake for 35-40 minutes, or until the brisket is cooked to your desired level of doneness.
- 6. Let the brisket rest for 5-10 minutes before slicing and serving.