

Biltong, Peppadew, 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:

1. 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.