

BEEF BIRRIA TACOS

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

BEEF BIRRIA TACOS

Chef Gary Parsons

Ingredients

SERVES 8 PORTIONS

EC875 Clawson Farms Rutland Red Cheese	240g
IN072 Vadasz Jalapeño Relish	50g
IN043 Vadasz Pickled Red Onions	30g
Short Rib Beef	800g
Birria flavour bomb	2 bombs
Soft corn tortillas	8
Limes, cut into wedges	2 limes
Coriander, leaves	15g
Water	1000ml



BEEF BIRRIA TACOS

*with Clawson Farms Rutland Red Cheese, Vadasz Jalapeño Relish
and Pickled Red Onions*

Method

1. Pre-heat the fan oven to 130 degrees. Bring one litre of water to the boil and then add the Birria Flavour Bomb and as instructed in the packet, stir until all the spices have fully dissolved.
2. Heat 1 tbsp of the oil in a frying pan over a medium heat. Season the beef with salt and pepper and then place in the pan and sear each side for 10 to 15 minutes until browned all over. Lift out onto a deep sided tray and pour the Birria stock over the beef. Finish by covering the deep sided tray with tin foil and transfer to the oven for 4 to 6 hours.
3. Remove the tray from the oven and check the meat, push the meat with a fork – if it feels like it can be pulled apart, it's ready, but if not, turn the beef over, stir the sauce, cover with the tin foil again, and cook for another hour. If the sauce is too thick and starting to catch, add a splash of water.
4. Remove the beef from the oven and leave to cool in the sauce for 5 minutes. Spoon off the fat from the meat and keep aside for the frying of the tacos. Once the beef has cooled, remove from the sauce and start to shred the beef (it should fall off of the bone).

Method for building the tacos

1. Add a few drops of oil to a frying pan. Then, dip a corn tortilla in the sauce from the meat coating both sides.
2. Place the tortilla in the frying pan, whilst cooking, grate over some of the Rutland Red cheese, add the shredded beef and then spoon over some of the Birria gravy over the beef and then finish with another layer of the grated Rutland Red cheese. Close the taco in half and cook gently to melt the cheese and crisp up the shell. Repeat the same method for all the tacos.
3. Serve with a squeeze of lime and then topped with the Vadasz Jalapeno Relish and Vadasz Pickled Red Onion.

Clawson Farm's Rutland Red Cheese

Made with traditional methods used by the company's founder Thomas Hoe Stevenson more than a century ago, the pasteurised cheese is buttered, clothbound and matured for six months to produce a flaky texture and caramelised flavour.

Vadasz Jalapeño Relish

A bold and vibrant jalapeño relish made by slicing and brining fresh vegetables - jalapeños, green peppers, apple, and onion - in a balanced mix of salt, vinegar, water, sugar, and aromatic spices. The result is a hot and sweet pickle-style relish that delivers a perfect blend of heat, tang, and subtle sweetness in every bite.

Vadasz Pickled Red Onion

Fresh red onions are thinly sliced and brined in a blend of salt, water, vinegar, sugar, and warming spices. Infused with black peppercorns, fennel, and coriander seeds, this pickle delivers a tangy, aromatic crunch that elevates any dish with its bold, zesty character.
