

Japanese Pilsner Corned Beef Stew with Charred Cabbage & Cheddar-Dill Buttermilk Scones

Yield: 4 Servings | **Active Time:** ~45 Minutes | **Total Time:** ~3.5 Hours (includes 2-hour soak)

Ingredients

The Meat & Boil

Component	Ingredient	Quantity	Notes
The Meat	Commercially brined beef brisket	800g - 1kg	Cut into 2 or 3 large blocks across the grain
The Boil	Bay leaf & black peppercorns	1 leaf, 1 tsp	For the pressure cooker water

The Glaze

Component	Ingredient	Quantity	Notes
The Glaze	Japanese Pilsner	60ml	Reserved from the stew's beer
The Glaze	Brown sugar / Whole grain mustard	15g each	

The Stew Base & Add-ins

Component	Ingredient	Quantity	Notes
Base	Butter (unsalted)	45g	
Base	Yellow onions	300g	Finely diced
Base	Kosher salt	Generous pinch	For caramelizing the onions
Base	All-purpose flour	30g	
Liquid	Japanese Pilsner	270ml	The remainder of the bottle/can
Liquid	Unsalted beef or chicken stock	400ml	
Roots	Rutabaga	250g	Peeled and cut into 1.5cm cubes
Roots	Carrots	200g	Peeled and cut into 1.5cm rounds
Roots	Potatoes (waxy/firm)	300g	Peeled and cut into 1.5cm cubes
Add-ins	Malt or Apple cider vinegar	15ml (1 tbsp)	To cut the richness
Flavor	Whole spices	2g each	Coriander seed, yellow mustard seed, black peppercorn
Flavor	Fresh herbs	Handful	Thyme and flat-leaf parsley, chopped

The Cabbage

Component	Ingredient	Quantity	Notes
Base	Green cabbage	1 medium (600g)	Cut into 4 thick wedges, core intact
Fat	High-smoke-point fat	30ml	Avocado oil or melted clarified butter/ghee

The Scones

Component	Ingredient	Quantity	Notes
Dry	All-purpose flour	250g	Plus extra for dusting
Dry	Baking powder	10g (2 tsp)	Reduced slightly to balance the soda
Dry	Baking soda	2g (1/4 tsp)	For lift and soda-bread flavor
Dry	Kosher salt	3g (1/2 tsp)	
Fat	Butter (unsalted), very cold	55g	Cubed
Mix-ins	Sharp cheddar cheese	100g	Freshly grated
Mix-ins	Fresh dill	10g	Finely chopped
Liquid	Cold buttermilk	120ml	Keep an extra splash on standby

The Condiment

Component	Ingredient	Quantity	Notes
Base	Sour cream	150g	
Flavor	Prepared horseradish	30g	Adjust to desired heat level
Flavor	Fresh dill / Black pepper	10g / To taste	Finely chopped / Freshly cracked

Phase 1: The Accelerated Extraction

T-Minus 3.5 Hours: The Soak

- Place the brisket blocks in a large bowl of cold water, changing the water completely every 30 minutes for 2 hours to maximize osmotic extraction of the curing salts.

Phase 2: The Parallel Cook

T-Minus 1.5 Hours: Fire the Pressure Cooker & Mise en place

- **The Meat:** Transfer the soaked brisket blocks to your stove-top pressure cooker. Cover completely with fresh, cold, unsalted water. Add the bay leaf and lightly crushed peppercorns. Put it on your high-output burner on high until it reaches full pressure, then drop the heat to maintain. Set a timer for 55 minutes.
- **The Glaze Prep:** Whisk together the 60ml of Pilsner, 15g brown sugar, and 15g mustard in a small saucepan. Leave it on a cold burner for later.
- **Spices & Condiment:** Toast the coriander, mustard seeds, and peppercorns in a dry pan until fragrant, then grind finely. In a small bowl, fold the sour cream, horseradish, chopped dill, and black pepper together. Refrigerate.

T-Minus 1 Hour 15 Mins: Scone Dry Prep & Steam Oven Preheat

- **Preheat Steam Oven:** Set your combination steam oven to 375°F (190°C) convection, preparing to utilize the steam burst function for the initial bake.
- **Dry Mix & Fat:** Whisk together the 250g flour, baking powder, baking soda, and salt. Cut the cold, cubed butter into the flour until it resembles coarse crumbs.
- **Fold & Chill:** Toss in the grated cheddar and chopped dill. Do not add liquid yet. Place this entire bowl into the fridge to stay cold.

T-Minus 1 Hour: Build the Stew Base

- **Caramelize:** Place your Dutch oven over medium heat. Melt the 45g of butter, add the diced onions and a generous pinch of kosher salt. Sauté slowly until deeply caramelized (about 15-20 minutes).
- **The Roux:** Sprinkle the 30g of flour directly over the onions. Stir constantly for 2 minutes to toast the flour.
- **Deglaze & Simmer:** Aggressively whisk in the 270ml of Pilsner, scraping up any fond. Whisk in the 400ml of unsalted stock, ground toasted spices, and fresh herbs. Bring to a gentle simmer. Add the diced rutabaga and carrots. Let them simmer gently in the gravy.

T-Minus 25 Mins: Hydrate & Shape Scones

- **Hydrate & Shape:** Pull your chilled dry mix from the fridge. Make a well, pour in the 120ml of cold buttermilk, and mix

with a fork. Add standby buttermilk drop by drop if needed until a shaggy dough forms. Turn out onto a floured surface, pat into a 2cm thick disc, cut into 8 wedges, and place on a parchment-lined baking sheet.

T-Minus 20 Mins: Bake Scones & Cabbage, Pressure Release & Potato Drop

- **Bake Scones & Cabbage (Steam Oven):** Brush the cabbage wedges with avocado oil and place on a sheet pan. Transfer both the scones and the cabbage to the preheated combination steam oven. Trigger the steam burst for the first 5 minutes. Bake for 15-18 minutes total.
- **Venting & Potatoes:** The pressure cooker timer goes off. Let the pressure release naturally. Drop the diced potatoes into the simmering Dutch oven.

T-Minus 10 Mins: The Meat Pull, Glaze & Broiler Preheat

- **Preheat Infrared Broiler:** Turn on your separate infrared broiler oven to preheat. Ensure two rack heights (higher for cabbage, lower for beef).
- **Dry the Meat:** Open the pressure cooker. Transfer the tender beef blocks to a cutting board using a slotted spatula. Pat the solid blocks completely bone-dry. Discard cooking liquid.
- **Tighten the Glaze:** Turn the glaze burner to medium. Keep a whisk moving and pull off the heat the exact second it looks syrupy (about 60 seconds).
- **Char Cabbage (Appliance Transfer):** Transfer the pan of cabbage from the steam oven to the higher rack of your preheated infrared broiler oven. Watch intently until deeply charred and blistered (1-3 minutes). Remove and set aside.
- **Glaze & Char Beef (Broiler):** Place the dried brisket blocks on a foil-lined sheet pan. Paint heavily with the thickened glaze. Drop the rack in the broiler oven down one level and slide the pan under the heat for 2 to 4 minutes until a bubbling mahogany crust forms. Let rest.

T-Minus 5 Mins: Final Assembly & Acid Check

- **Pull Pastry & Chop:** Pull the warm scones from the steam oven and wrap in a clean towel. Cube the crusted corned beef into bite-sized pieces using a very sharp slicing knife. Chop the tough core off the cabbage wedges and roughly chop the charred leaves into bite-sized ribbons.
- **Seasoning Check & Combine:** Taste the stew gravy. Stir in the 15ml of malt vinegar. Taste again and adjust salt or vinegar if necessary. Fold the crusted beef cubes into the stew. Let sit on low heat for 3-4 minutes.

T-Minus 0: Plate

- **Serve:** Ladle the stew into wide bowls. Mound the charred cabbage ribbons in the center, and serve alongside the warm cheddar-dill scones and horseradish cream.