



ROLLED RIB ROAST BEEF

INGREDIENTS

1.5kg Maleny Black Angus Beef rolled rib roast

2 potatoes sliced thickly

Dijon mustard

1 clove garlic sliced into thin batons

Sprigs of fresh rosemary

Sea salt

METHOD

1. Pre-heat oven to 180C (moderate oven).
2. Pat dry your Maleny Black Angus Beef rolled rib roast, then rub Dijon mustard all over it.
3. Pierce a few little holes in the meat and place a little sprig of rosemary and a small piece of garlic into each hole.
4. Arrange your potato slices in the bottom of your roasting tray and rest the rib roast on top. This will elevate the roast to cook evenly and prevent the bottom from overcooking.
5. Position your roasting tray on the middle shelf of your oven to cook.

NOTE:

Cooking time is 32 minutes per kg. A 1.5kg rolled rib roast should cook for approximately 47 minutes for medium-rare and approximately 60 minutes for medium.

Enjoy!

