

MALENY BLACK ANGUS BEEF

Rolled Rib Roast Beef

with madeira gravy



Method for Rolled Rib Roast

1. Preheat oven to 180-190°C or 160-170°C fan-forced.
2. Prepare the thyme butter: in a small bowl mix together the butter, thyme leaves and seasoning.
3. Place the roast on a chopping board and spread generously with the thyme butter.
4. Place on a metal rack in a large non-stick roasting tin and open roast for the preferred, calculated cooking time, basting occasionally with any beef juices.
5. 30 minutes before the end of the cooking time, remove the roast from the tin with the rack, add the shallots to the pan with the balsamic vinegar and gently shake. Place the roast directly on top of the shallots and return to the oven.
6. When the beef is ready, remove the roast from the tin with the shallots and transfer to a warmed plate, cover and set aside to rest.
7. Serve carved with the caramelised shallots, roast vegetables (eg. potatoes, parsnips, carrots, pumpkin), steamed greens and gravy.

Method for Madeira Gravy

1. Spoon off any excess fat from the roasting tin and discard.
2. Place the tin over a medium heat and sprinkle over the flour.
3. Stir well with a small whisk or spoon, add a little bone broth and stir again, scraping the base of the pan to release any rich, beefy sediment.
4. Add the remaining bone broth, Madeira or Port and any meat juices from the platter, adjust the seasoning, if required and simmer for 8-10 minutes, stirring occasionally, or until reduced to a well-flavoured gravy.
5. Strain before serving.

Ingredients

- 1.3kg – 1.8kg Maleny Black Angus Beef boneless rolled rib roast
- 75g butter, softened to room temperature
- 1 large bunch fresh thyme
- 20-25 shallots, peeled and left whole
- 2-4 tbsp good, aged balsamic vinegar
- 1 tbsp plain flour
- 300ml hot Maleny Black Angus Beef bone broth
- 150ml Mariera or Port

Serves: 8-10 people

Preparation Time: 5 mins

Cooking Time:

- Rare: 20mins per 450g + 20mins resting time
- Medium: 25mins per 450g + 25mins resting time
- Well Done: 30mins per 450g + 30mins resting time

