

A great alternative to turkey for the festive day.

Resting the beef after cooking is essential whilst you make the gravy from the roasting veg and juices.



INGREDIENTS

2.5kg Beef silver or topside
2tbsp olive oil
1tbsp fresh thyme
1tbsp fresh rosemary
1 garlic bulb, crushed
2 carrots
2 celery stalks
1 onion, cut into quarters
1tbsp plain flour
1 litre beef stock

Item Kiln medium organic dish

Image ID: 79344

RRP: £30.00

Outlet price: £21.00

METHOD

1. Pre-heat the oven to 220*c you want a very hot oven to get the beef started.
2. Place the onion, carrot, celery and garlic into a roasting tray. Place the beef onto the vegetables so the beef isn't touching the tray. Drizzle over the olive oil and season generously with salt and fresh milled pepper. Place into the very hot oven and cook for 25 minutes until nicely browned.
3. Turn the oven down to 180*c, remove the beef and scatter over the chopped fresh herbs, add a glug of water and pop back into the oven and continue cooking for another 50 minutes for a nice medium cook, remove the beef from the tray and leave on a warmed plate, loosely covered with tin foil.
4. Place the tray with the roasted veg and all the juices onto a low heat on the stove.
5. Stir in the plain flour and then pour in the beef stock, bring to a simmer and leave to cook for 10 minutes. Season with salt and milled pepper.
6. Strain the gravy through a sieve into a saucepan.
7. The beef is now ready for carving but do make sure to pour any juices from the plate into the gravy for maximum flavour.
8. A great tip to keep the gravy hot at the table is to warm your gravy jug with hot water from a kettle just before you are ready to pour the hot gravy in.