

Roast Rib of Beef



Method

Pre-heat oven to 180°C/350°F/Gas mark 4

Surely the most spectacular of all beef dishes, this traditional English roast has been trimmed to a Continental specification for easy carving.

Best cooked on the bone to sustain that very special succulence and flavour for which our beef is renowned. We are finding that roasts are increasingly popular as a dinner party dish. So many of our guests are finding it such a treat to be able to have a slice from a large joint. This is something very difficult, and sometimes impossible, for restaurants to provide.

Rare:

- 20 minutes per lb (450g).
- plus another 20 minutes.

Medium:

- 25 minutes per lb (450g).
- plus another 25 minutes.

Well done:

- 30 minutes per lb (450g).
- plus another 30 minutes.

Cooking tips:

It is important to put the beef in the oven at room temperature not straight from the refrigerator, and let the joint stand for ten minutes at least after cooking.

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