

Roast & Carvery

PREP TIME 15 MIN | COOK TIME 1.10 HOURS | SERVES 10

AUSTRALIAN OYSTER BLADE ROAST

Method

1. Pre heat oven to 160 ° C dry heat. Open butterflied roast onto a board, with the fat-cap down, allow to come to room temperature for 20 minutes.
2. In a medium bowl, combine garlic, lemon zest, and juice, onions, pine nuts, flat-leaf parsley and currants. Add breadcrumbs and egg, stir to combine.
3. . Season with salt and pepper and mix well.
4. Spread stuffing evenly over beef, leaving a 2cm border around the edges. Roll tightly to enclose, and with the fat-cap on top, secure with string or food grad bands every 3cm. Season with salt and pepper, rub with seeded mustard, drizzle with lemon juice and a little oil.
5. Transfer roast to a shallow gastronome. Roast beef to an internal temperature of 56 ° C. Remove from oven, cover loosely with foil, and rest for 10 minutes. Carve into rounds, remove ties as you slice. Serve with gravy or pan juices, roast kipfler potatoes, carrots and steamed green beans.

INGREDIENT LIST

Beef

- 1.8kg oyster blade roast, denuded & butterflied

Other ingredients

- 40g wholegrain mustard
- 20mls lemon juice
- 40mls olive oil
- Sea salt and cracked black pepper to season

Stuffing

- 15g garlic, crushed
- 140g lemons, rind grated finely, juiced
- 300g brown onions, finely diced
- 80g pine nuts, toasted
- 60g flat leaf parsley, finely chopped
- 180g currants
- 625g breadcrumbs
- 1 egg, whisked
- Sea salt & cracked black pepper to season

Serving Suggestions

- Gravy or pan juices
- Roast kipfler potatoes & carrots
- Steamed green beans
- Mesculin salad with watermelon radish

