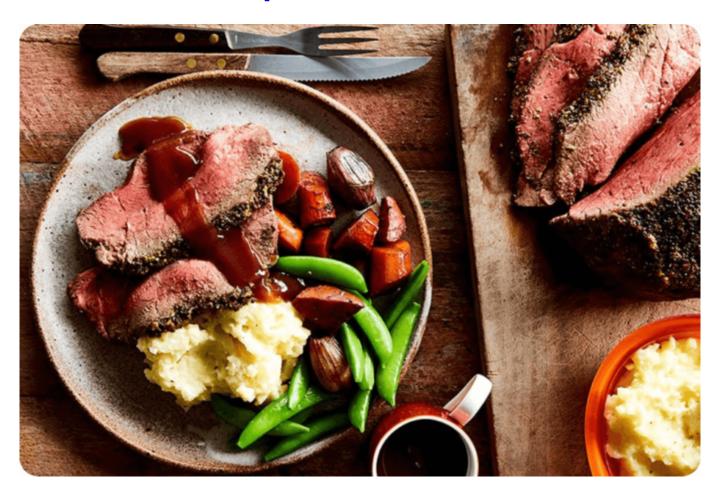
Herb Crusted Topside Roast



Delicious Topside roast recipe to make the whole family happy.

Recipe by Australian Beef

Ingredients

- 1 1/4 kg topside roast
- 12 French shallots, peeled, halved
- 3 large carrots, peeled, chopped
- 1 tbsp olive oil
- 2 garlic cloves, crushed
- 2 tbsp wholegrain mustard
- 1/4 cup fresh herbs (we used thyme, rosemary, oregano), finely chopped
- 375 ml beef bone broth
- 125 ml red wine
- 800 g potatoes, peeled, cut into 3cm pieces
- 20 g butter, cubed

1/3 cup full-cream milk

1/4 cup finely grated parmesan

Steamed sugar snap peas and pre-made gravy, to serve.

Method:

- 1. Preheat oven to 240°C (220° fan-forced).
- Arrange shallots and carrots in a large roasting pan. In a small bowl combine oil, garlic, mustard and herbs. Season, stir to combine and spread over beef. Place beef on top of vegetables and pour broth and wine around the base.
- 3. Place beef in oven and reduce heat immediately to 200°C (180° fan-forced). Roast in oven for 45 to 60 minutes, or until cooked to your liking, covering top of roast with foil if over browning.
- 4. Remove roast from oven, set beef aside on a tray and cover with foil. Rest for 15 minutes.

 Return vegetables to oven for 15 minutes.
- 5. Meanwhile, place potatoes in a large saucepan and cover with cold water. Bring to the boil and cook for 10 to 12 minutes or until potatoes are tender.
- 6. Drain and return potatoes to saucepan. Season. Mash with butter and milk until smooth. Stir through parmesan.
- 7. Slice beef and serve with shallots, carrots, parmesan mash, sugar snaps and gravy.