

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).
2. 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.