

🕒 Preparation: 15 mins  
🕒 Cooking: 2 hrs

👤 Serves: 6

✓ Difficulty: easy



# Fiery roast beef

This fiery roast beef is a great Sunday roast variation for anyone who likes it hot.

## INGREDIENTS

- 1.5kg topside or rump joint
- 3 tbsp butter

### For the marinade:

- 4 tbsp Dijon mustard
- 3 tsp sambal oelek
- 3 tbsp tomato purée
- ½ tsp cayenne pepper
- 4 tbsp peanut oil
- Salt to taste

## RECIPE

1. Remove the beef from the fridge roughly one hour before cooking.
2. Preheat oven to 180°C/160°C fan/gas 4.
3. Melt butter in frying pan and sear the beef on all sides.
4. Remove meat from the pan and put it on a roasting tray.
5. Mix up the marinade and then rub it all over the meat.
6. Put the beef in the preheated oven. Reduce temperature to 80°C and cook the meat for about two hours.
7. Take the tray out of the oven once the beef is cooked to your liking\* and let the beef rest for about 5–10 minutes.

Serve the fiery roast beef with all your favourite trimmings, e.g. roast potatoes, parsnips, peas, carrots, cauliflower cheese, Yorkshire puddings and gravy, or enjoy with a healthy salad.

\* Slightly turn up the temperature and cook the beef a bit longer if it's still too pink for you.

