

horseradish beef with roasted beetroot

2 tablespoons grated fresh horseradish⁺

2 cloves garlic, crushed

1 x 2.6kg (4-bone) beef rib roast

sea salt and cracked black pepper

2 bunches sage

1kg mixed beetroots, rinsed and halved

10 eschalots (French shallots), peeled

½ cup (125ml) balsamic vinegar

1 tablespoon olive oil

¼ cup (45g) brown sugar

Preheat oven to 220°C (425°F). Place the horseradish and garlic in a bowl and mix to combine. Rub the beef with the horseradish mixture and sprinkle with salt and pepper. Tie the sage to the underside of the beef and place in a roasting dish. Place the beetroot, eschalots, vinegar, olive oil and sugar in a bowl and toss to coat. Add to the roasting dish with the beef and roast for 20 minutes. Reduce temperature to 200°C (400°F) and roast for a further 40–50 minutes. Cover and set aside for 10 minutes to rest before carving. Serve beef with the beetroot and eschalots. Serves 6–8.

+ You can buy fresh horseradish from the fresh produce section of the supermarket. Or, alternatively, you'll find grated horseradish in jars.

