



LEMON AND HERB BEEF ROAST

HEAT LEVEL 

Savor the zest of our Lemon and Herb Beef Roast - a succulent and flavorful dish, perfectly roasted to deliver a delightful culinary experience.

40 Mins

6 Servings

INGREDIENTS

2.2 kg beef aitchbone
A few sprigs rosemary
8 medium potatoes, peeled, quartered and parboiled
4 whole garlic bulbs, tops cut off

BASTING SAUCE

100 ml olive oil
2 cloves garlic, crushed
5 ml (1 tsp) *Spur Lemon & Peri Peri Spice*
Freshly ground black pepper, to taste
8 ml (1½ tsp) *Spur Steakhouse Spice*
15 ml (1 Tbsp) finely grated lemon rind
45 ml (3 Tbsp) fresh, chopped rosemary or 15 ml (1 Tbsp) dried rosemary
200 ml (¾ cup) *Spur Hickory Basting*

METHOD

- 1 Place beef in an oven-roasting pan with sprigs of rosemary.
- 2 Combine all basting sauce ingredients together.
- 3 Brush beef with Hickory basting sauce and roast at 160°C for 20-25 minutes per 500 g, (add an additional 20 minutes to the cooking time if medium-well done is preferred).
- 4 Add potatoes, garlic and more rosemary halfway through cooking time. Drizzle with more basting sauce or olive oil if needed and return to oven for remaining cooking time.
- 5 Remove from oven and leave in a warm place for 10 minutes before carving.
- 6 Boil remaining basting sauce over a high heat until reduced.
- 7 Serve roast beef with potatoes, garlic and basting sauce.

VARIATIONS

- 1 Substitute potatoes with sweet potatoes or butternut or serve roast with broccoli, baby carrots or any other vegetables of your choice.

