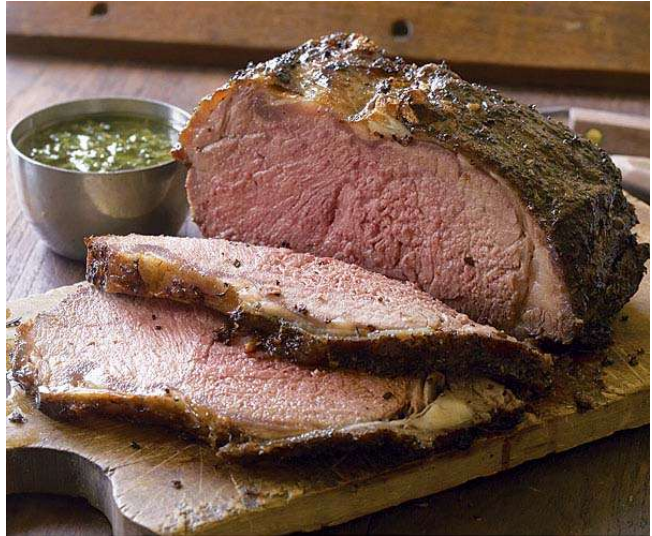


Mustard Crusted Roast Beef with Gremolata

Ingredients

- 1.5 kg bolar blade beef roast
- 2 tsp vegetable oil
- 1.5 tbsp wholegrain mustard
- 1 tbsp Dijon mustard
- 1 tbsp freshly ground black pepper
- 1 tablespoon sea salt flakes
- 1 bunch flat-leaf parsley
- 2 garlic cloves, finely minced
- Zest of one lemon
- 2 tsp lemon juice
- ½ cup olive oil
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper
- pinch chili flakes – optional



Directions

Step 1 – Prepare the barbecue for indirect cooking over medium heat (190°C to 230°C). If using a Weber Q barbecue, set up your barbecue with a convection tray and a trivet.

Step 2 – Combine the vegetable oil, mustards, pepper and salt in a small bowl, then rub all over the beef.

Step 3 – Roast the beef over indirect medium heat, with the lid closed, for about 1 hour 15 minutes to 1 hour 30 minutes, or until cooked to your liking.

Step 4 – To make the gremolata, place parsley, garlic and lemon zest in a food processor and pulse until chopped. Add olive oil, salt & pepper and lemon juice then pulse again, until combined but not too smooth. Taste and adjust salt and lemon juice if required. Add chili flakes if using.

Step 5 – serve thickly sliced beef with gremolata on the side.

