

YB

yagaburne beef



Roast beef with horseradish yorkshire pudding

Serves: 6

Preparation time: 15 minutes

Cooking time: 2 hours

Ingredients

1 1/2 kg piece roasting beef eg Scotch fillet,
sirloin, rump or topside (fat-trimmed)

2 tbsp Dijon mustard

2 cups flour

1 tsp salt

1 3/4 cup milk

3 tbsp creamed horseradish

4 eggs, lightly beaten

2 tbsp olive oil (or canola oil)

Method

1. Preheat the oven to 200°C. Smear the mustard over the beef and place in a roasting pan.
2. Bake in the oven for 15 minutes, then reduce the heat to 180°C and cook for about 45 minutes extra for rare, 60 minutes extra for medium or 70 minutes extra for well done.

3. Remove from the oven, cover loosely with foil and rest in a warm place for 15 minutes while you cook the Yorkshire puddings.

4. While the beef is cooking make the Yorkshire pudding batter. Sift the flour and salt into a bowl and beat in the milk, horseradish and eggs until smooth.

5. Spoon the oil into 12 non-stick 1/2 cup muffin holes. Place the muffin pan in the oven to heat for 5 minutes. Take muffin pans out of the oven and pour in the batter. Bake for 20-25 minutes or until puffed up and cooked.

Serving suggestion

Carve the beef into thin slices and serve with the Yorkshire puddings, gravy, roast potatoes and steamed vegetables.