More than 1 hour

Serves 6

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Ingredients:

Marinade:

- 1 cup (250ml) soy sauce
- 6 large cloves garlic, chopped
- 5 spring onions, whites finely chopped (reserve green part for herb butter and garnish)
- 2-3 red chillies, finely chopped
- 6 Tbsp (90ml) honey
- ½ cup (60ml) sesame oil (optional)
- Salt and milled pepper
- 3kg beef prime rib roast
- Canola oil, for frying

Herb butter:

- ½ cup (125ml) butter, softened
- ½ punnet fresh coriander
- 1 Tbsp (15ml) sesame seeds, toasted + extra for serving
- Pinch red chilli, chopped + extra for serving

Method

COOK'S NOTE

If choosing to serve without the bone in, shorten the cooking time.

1. Preheat oven to 190°C.

- 2. Combine marinade ingredients.
- 3. Season ribs well and place in a large baking bag. Add marinade and seal.
- 4. Marinate for at least 4 hours (overnight is even better), shaking bag and turning meat occasionally to coat.
- 5. Combine herb butter ingredients, roll into a log, wrap in clingfilm and chill to firm up.
- 6. Remove meat from bag, reserving marinade.
- 7. Heat oil and brown meat all over, about 3-5 minutes per side.
- 8. Place in a roasting tray, fat-side up, and baste with marinade.
- 9. Roast for $1\frac{1}{2}$ hours, basting every 30 minutes for a medium-rare roast, working on or every 15 minutes per 500g meat.
- 10. Cover roast with foil and rest for 10 minutes.
- 11. Remove butter from fridge to soften slightly.
- 12. Serve roast with butter and a sprinkling of sesame seeds, spring onion and chilli.

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