

More than 1 hour

Serves 4-6

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Ingredients:

- Salt and milled pepper
- 800g PnP beef roast (topside or silverside)
- Glug olive oil

Wet rub:

- 2 tsp (10ml) chopped rosemary
- 2 tsp (10ml) wholegrain mustard
- 2 tsp (10ml) balsamic vinegar
- Salt and milled pepper
- Glug olive oil
- 1/3 cup (80ml) soy sauce
- 3 Tbsp (45ml) sweet rice vinegar
- 1 Tbsp (15ml) chopped garlic
- 2 Tbsp (30ml) chopped ginger
- 4 shiitake mushrooms, sliced
- 1.25L water
- 4 packets two-minute noodles
- 1 packet sugar snap peas
- 4 boiled eggs, halved
- 3 Tbsp (45ml) sliced spring onions

Method

1. Season meat and rub with a little oil.
2. Sear all sides of meat in a hot pan until well browned.
3. Mix rub ingredients together and coat meat with the rub.
4. Preheat oven to 180°C (160°C for a fan-assisted oven).
5. Roast for 20 minutes plus 20 minutes per 450g (so 800g will be around 55 minutes).

6. Rest roast for 20 minutes before slicing if you are serving it immediately. Or allow to cool completely before storing in the fridge. It will keep for 4-5 days.
7. Bring soy sauce, sweet rice vinegar, garlic, ginger, shiitake mushrooms and water to a simmer.
8. Toss in two-minute noodles and sugar snap peas, and cook until noodles are done.
9. Serve with the sliced rare roast beef, eggs and spring onions.