

More than 1 hour

Serves 6-8

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Ingredients:

- 2.5-3kg silverside beef
- ¼ cup (60ml) oil
- Salt and milled pepper
- 3 red onions, thickly sliced
- 1 cup (250ml) beef stock
- 6 thyme sprigs + extra to serve
- 1 Tbsp (15ml) flour
- ¾ cup (180ml) port
- 1 bunch grapes
- 4 plums, halved

Method

COOK'S NOTE

Silverside is ideal for slow roasting for a tasty result.

1. Preheat oven to 180°C.
2. Rub beef with oil. Season.
3. Heat a casserole and brown meat evenly.
4. Remove and set aside.
5. Arrange onion slices in casserole dish and place meat on top.
6. Pour in stock and add thyme sprigs.

7. Cover meat with a piece of damp greaseproof paper, followed by a double layer of foil.
8. Roast for 2-2½ hours.
9. Place fruit in a roasting pan and roast for 20-30 minutes until softened.
10. Check halfway and add a splash of water if needed.
11. Remove meat and onion from casserole and set aside.
12. Place casserole on stovetop and reduce liquid by a third.
13. Stir flour with a bit of water to form a paste.
14. Add to casserole to make gravy.
15. Add port and simmer until slightly thickened, then strain.
16. Slice beef and serve with fruit and gravy.

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