

# Roast beef with sauce



## Consejo del chef

Slice the roast beef thinly and serve with some salad and sauce.

## Raciones para

**ml** Round beef (1'5 Kg aprox)

**2** Teaspoons of salt

**1/2** Teaspoon of black pepper

**2** Teaspoons of mustard

**50** Extra virgin olive oil

For the sauce:

**1 gr** Teaspoon of dry thyme

Juices from the cooked beef

**1 ml** Teaspoon of dry rosemary

- 1** For the roast beef, combine in a bowl the thyme, rosemary, salt, pepper, mustard, and olive oil. over the beef with this mix and cook it in the oven at 230 °C for 20 minutes. Reduce the temperature to 170 °C and continue to cook for 15 minutes.
- 2** Remove from the oven and place on a rack with an oven tray below to collect the cooking juices. We will use these later for the sauce.
- 3** In a saucepan or skillet, melt the butter until golden brown. Add the flour and stir until well combined. Pour in the cooking juice and toss. If needed, add some meat stock.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/roast-beef-salsa/>

