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Beef & Mushroom Roast

- * Serves: 6
- * Preparation time: 0 minutes
- * Cooking time: 80 minutes

Ingredients

- 1¼ kg beef roast
- ½ cup chopped button mushrooms
- ½ cup fresh breadcrumbs
- 2 large spring onions, chopped
- 50 g blue castello, crumbled
- ½ tsp cracked black pepper

Method

1. Preheat fan forced* oven to 180°C.
2. Cut large slit through centre of beef.
3. Combine mushrooms, spring onions, breadcrumbs and cheese.
4. Open beef up. Fill centre of beef with filling. Close beef to enclose filling. Tie beef with food grade bands to secure.
5. Sprinkle with cracked pepper.
6. Cook roast in roasting dish for approx.30 minutes per 500g or until cooked to desired doneness.
7. Remove beef. Cover loosely with foil to keep warm.
8. Stand for 10 minutes.

Recipe note: *if using a conventional oven, you may need to increase temperature or allow additional cooking time

Tips

Carve into thin slices against the grain. Serve with roasted vegetables



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