



Roast Beef and Yorkshire Pudding with Horseradish Relish

Classic Sunday beef roast with all the trimmings, crunchy roast potatoes and horseradish relish. Loved by all the family.

Serves:

8

Time to prepare:

15 minutes

Cooking time:

Rare: 20 minutes per 450g/1lb plus 20 minutes **Medium:** 25 minutes per 450g/1lb plus 25 minutes **Well:** 30 minutes per 450g/1lb plus 30 minutes

Ingredients:

- 2.7kg/6lb lean rib of beef, French-trimmed and chinned, boneless rib, or topside joint
- 15ml/1tbsp English mustard powder
- Salt and freshly milled black pepper
- 1 small red onion, peeled and cut into quarters
- 1 bulb garlic, cut in half widthways
- **For the best Yorkshire puddings:**
 - 175g/6oz strong plain flour
 - Pinch salt
 - 2 large eggs, beaten
 - 5ml/1tsp fresh thyme leaves
 - 300-400ml/10-14floz milk
 - 30ml/2tbsp sunflower oil or beef dripping
- **For the best gravy:**
 - 25g/1oz plain flour
 - 450ml/¾pint good hot beef stock, homemade, if preferred, or water
 - 300ml/½pint full bodied red wine
- **For the best horseradish relish:**
 - 90ml/6tbsp horseradish sauce or 75ml/5tbsp fresh horseradish root, peeled and grated
 - 45-60ml/3-4tbsp crème fraîche
 - 15ml/1tbsp wholegrain or Dijon mustard
 - Juice of ½ lemon
- **For the best roast potatoes:**
 - 1.8kg/4lb floury potatoes, e.g. Desiree, Cara, or Maris Piper, peeled and cut in half
 - 100ml/3½floz sunflower or olive oil or 100g/4oz beef dripping, goose or duck fat
 - Salt

Method:

1. Preheat the oven to Gas mark 4-5, 180-190°C, 350-375°F.
2. Place the joint on a chopping board, score the skin, pat dry with absorbent kitchen paper and rub the mustard over the surface of the joint. Season with salt and pepper.
3. Place the joint on a metal rack in a large roasting tin, add the onion and garlic and open roast for the preferred calculated cooking time, basting occasionally with any rich beefy juices. If the bottom of the pan seems a little dry, add a little extra beef stock or water.
4. 1 hour before the end of the cooking time prepare the Yorkshire pudding. In a large bowl sift the flour and salt together. Make a well in the centre of the bowl and whisk in the eggs, thyme and enough milk to form a smooth, thick batter, about the consistency of double cream. Cover and leave the batter to rest in the refrigerator for about 30 minutes.
5. To prepare the roast potatoes, heat a large roasting tin with the oil or dripping in the oven for 5 minutes. Par-boil the potatoes in a large pan of boiling water for 10 minutes. Drain and shake the saucepan, to give the potatoes a rough texture.
6. Remove the roasting tin from the oven and carefully add the potatoes. Toss gently, return to the oven and cook for 45-50 minutes until golden brown.
7. When the beef is cooked transfer the beef to a platter and loosely cover with foil and keep warm. Retain the contents of the roasting tin for the gravy.
8. To cook the Yorkshire puddings: increase the oven temperature to Gas mark 7, 220°C, 425°F and add the oil or beef dripping evenly in a 12-hole muffin or Yorkshire pudding tin and preheat in the oven for 5 minutes.
9. Re-whisk the batter, just before using, adding any extra milk to return to the consistency of double cream and pour into a jug. Remove the hot tin from the oven and evenly pour the batter into each hole, return to the oven and cook for 30-35 minutes, or until golden brown and crisp.
10. Meanwhile, prepare the gravy, spoon off any excess oil from the tin, leaving about 30m/2tbsp of any rich, beefy juices. Place the roasting tin over a medium heat and sprinkle over the flour. Stir well with a small whisk or spoon, add a little stock and stir again, scraping the base of the pan to release any sediment.
11. Add the remaining stock, wine and any meat juices from the platter, adjust the seasoning, if required and simmer for 8-10 minutes, stirring occasionally or until reduced to a well-flavoured gravy. Strain before serving.
12. To prepare the horseradish relish, mix all the ingredients together, spoon in to a serving bowl and serve as an accompaniment.

Tips:

For extra flavour add a crumbled vegetable stock cube in the water when boiling the potatoes or add 1-2 sprigs of fresh rosemary.