

## Roast Beef “First Class”

Presenting simple food in an attractive or novel way always impresses the family or guests. I call this dish first class because the one and only time I flew first class, the steward carved the beef off the piece for every first class passenger. These days I take my own sandwich onboard economy. Sometimes its worth the extra effort to make people feel special they might fly you to cloud 9.

Ingredients to feed 4

- 1kg yearling striploin whole
- Sliced tomatoes
- Slices Cucumber
- Shredded Lettuce
- Jar of Mixed Pickles
- Garlic
- Sauces you Like
- Lake or Sea Salt to taste
- Freshly Cracked Black Pepper to taste
- Dandaragan Estate Extra Virgin Olive Oil

After buying a fabulous piece of beef, score the fat on top with a knife by cutting a criss-cross pattern half a centimetre deep in the fat. Cut 4 or 5 slits into the meat and place half a clove of garlic into each one, rub a little extra virgin olive oil and season with salt and pepper all over the beef and roast in a hot oven (250°C) for one hour. While the meat is cooking prepare your condiments to surround the roast. When the meat is cooked, rest it covered in alfoil on a bench for 15 minutes before slicing onto guests plates or their steakburger breadrolls.

Buon appetito