



# Roast beef ribeye on the bone

*serve with Lievland Cabernet Sauvignon*

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The Cabernet Sauvignon from Lievland Vineyards has smooth, velvety tannins and an abundance of dark fruit aromas of ripe plums and blueberries. This elegant and polished Cabernet is the perfect accompaniment to the savoury umami flavors of this beef roast, with its rosemary and thyme aromatics. This centerpiece dish is best accompanied with traditional sides such as roasted potatoes or potato gratin, or even a decadent cauliflower & cheese bake.

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## Ingredients (serves 8 – 10)

2.5kg rib roast on the bone, French trimmed  
neutral oil for searing  
1 large onion cut into 8 chunks  
1 large carrot cut into 4 chunks  
4 – 6 sprigs of rosemary  
6 sprigs of fresh thyme  
4 Tbsp or more butter  
1 head of garlic cut in half horizontally  
Salt & pepper

## Red wine sauce

1 ½ cups beef broth or stock  
2 cups red wine  
1 Tbs cornstarch or flour

## Directions

Prepare your rib roast by tying each rib with string (or ask your butcher to do this). When ready to make your roast, remove from the fridge at least 2 – 3 hours before so the meats gets to room temperature. This is very important as it is a large cut of meat. Season it well on all sides with salt & pepper.

In a cast iron skillet wide enough to hold the roast, heat a splash of neutral oil and sear each side of the meat until lightly caramelized on all sides. Remove and set aside briefly while you wipe down the pan if you are using the same roasting pan.

Line the bottom of the roasting pan with the cut onion, carrots, garlic, thyme and rosemary to create a bed of vegetables. Place the seared meat on top of the vegetables, and then slather the butter over it. Preheat oven to 240°C (conventional) or 220°C (fan/convection). Adjust the rack to the lower third of the oven so the beef will be sitting in the middle of the oven.

Place inside and roast for 20 minutes at high heat then remove and baste with the butter in the pan. Turn the oven down to 150°C and cook for a further 1 ½ hours. Once the meat has been removed from the oven at the desired doneness, cover with foil and set aside on a platter. Allow to rest 20 – 30 minutes.

Make the red wine sauce by scraping the roasted vegetables and cooking liquids from the roasting pan into a small sauce pan. Add the beef stock and red wine and bring to a simmer. Reduce the liquid by 2/3 so you are left with around 1 ½ cups of liquid.

Mix 1 tablespoon of cornstarch with 2 Tbs of boiling water and mix to make a paste. Add this gradually to the sauce while stirring and return to boil. Strain the sauce through a fine sieve, pressing all the liquid out the vegetables and serve the sauce with the rib roast.

