



Spice Crusted Beef with Chimmichurri



the Combi Wave™ 3 in 1

Breville

Spice Crusted Beef with Chimichurri



Prep: 15 minutes / Cook: 50 minutes / Standing: 15 minutes



Serves: 6-8



the Combi Wave™ 3 in 1

1.5kg boneless beef roast, trimmed

2 tbsp olive oil

1 tbsp fine salt

1 tbsp paprika

1 tbsp mustard powder

2 tsp ground cumin

1 tsp freshly ground black pepper

Chimichurri

½ cup (125ml) extra virgin olive oil

½ cup finely chopped flat-leaf parsley

½ cup finely chopped coriander

¼ cup (60ml) sherry vinegar

1 small eschallot, finely chopped

2 cloves garlic, crushed

1 tsp dried chilli flakes

Sea salt, to season

Method

1. Using kitchen string, tie beef in 2cm intervals. Combine the oil, salt and spices in a small bowl and rub all over beef.
2. Place the Combi Crisp pan on the turntable in low position. Press FAST COMBI and set 200°C for 50 minutes. Press START to preheat the pan. Place beef in the preheated pan and press START to begin cooking.
3. **Make the Chimichurri.** Combine all the ingredients in a small bowl, season with salt and reserve.
4. Transfer beef to a tray and let it rest, loosely covered, for 15 minutes before removing the string. Slice and serve with the Chimichurri.

Note – Cooking times provided will give you a medium-rare beef roast.