

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR GARLIC STUDED FRENCH ROAST

1 Prairie Street Beef
Chuck French Roast

1 whole head garlic,
roasted

2-3 cloves of garlic,
thickly sliced

1 tbsp fresh or dried
herbs of your choice (we
used dry rosemary)

Extra virgin olive oil

Kosher salt

Black pepper

INGREDIENT LIST FOR SABAYON: -

3 egg yolks

½ cup dry sparkling
white Kosher wine

1 tsp horseradish

Preparation

- 1 Preheat your oven to 375°F/ 190°C.
- 2 On your French Roast, squeeze and spread out all of the roasted garlic and then season with your choice of herbs, Kosher salt, and ground black pepper. Roll the French Roast together and using cotton butcher's twine or netting, tie your roast together being sure not to tie the roast too tight. Using a paper towel, pat dry your rolled French Roast to remove any excess moisture. Drizzle with a little extra virgin olive oil and generously season with coarse Kosher salt and ground black pepper. Using your paring knife make about 10 small slits into the outside of your roast and "stud" the meat with the fresh, slivered garlic into the slits.

Cook

- 3 Place your French Roast on a roasting rack and place in the middle of your preheated oven. Roast for about 30 minutes and then check the internal temperature using your meat thermometer. Remove the roast from your oven when the internal temperature reads 125°F/ 190°C. Allow your French Roast to rest for about 15 to 20 minutes before removing the strings and slicing into it.

Making the Sabayon

- 4 Create your double boiler by heating about 3-4 inches of water in a medium saucepan. Once this starts to steam, place a medium size glass mixing bowl over the saucepan to create your double boiler.
- 5 To your mixing bowl add your egg yolks, white Kosher wine and whisk for several minutes to incorporate air into the ingredients. Once the combination starts to foam and thicken, add your horseradish and whisk. Remove the sauce from the heat once it is nice, thick, and has a bit of shine to it.

This is best to serve immediately (or at least as soon as possible).

Plating

6

Slice your beautifully roasted French Roast into $\frac{1}{2}$ inch to $\frac{3}{4}$ inch slices and drizzle with a helping of the sabayon. We like to serve this roast with roasted vegetables, like roasted delicata squash.

Bete'avon