



Knorr
PROFESSIONAL

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TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

TREACLE GLAZED ROAST BEEF AND GRAVY

INGREDIENTS

FOR THE ROAST BEEF & GRAVY:

2kg Sirloin of beef,
trimmed & fat scored

100ml Vegetable oil

50g Colman's English
Mustard Powder

5g Dried thyme

50ml Black treacle

70g Knorr Professional
Beef Bouillon Powder

500g Onions, peeled

2ltr Water

75g Arrowroot

20ml Red wine

METHOD

FOR THE ROAST BEEF & GRAVY:

- Mix the COLMAN'S English Mustard, dried thyme and the 3/4's of the KNORR Professional Beef Bouillon Powder together.
- Rub the sirloin with vegetable oil, then coat in the mustard & bouillon powder. Then allow to sit uncovered in the fridge overnight to allow a crust to form.
- Cut the onions in half through the core, then place on to a gastro tray, place the meat on top and roast at 220°C and roast for 45 minutes or until core temperature reaches 45°C allowing to rest up to a medium.
- Brush on warm black treacle then place back in the oven for 10 minutes more.
- Remove the meat and onions from the tray and place to rest on another tray, covered lightly with foil.
- Pour off any excess fat from the roasting tray, then place the tray on a low heat.
- Add in half the water and remaining KNORR Professional Beef Bouillon Powder to the tray and bring to a simmer, whisk the base of the pan to remove all the roasted bits.
- Add the arrowroot and remaining water to a bowl and whisk together. Pour this into the roasting tray whilst whisking, continue to cook for 5 minutes until the sauce has thickened.
- Pass the gravy through a fine sieve into a pan then finish with a little red wine.



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FOR THE YORKSHIRE PUDDINGS:

450g Plain flour

40g Knorr Professional Beef Bouillon Powder

750ml Milk

500g Egg

METHOD

FOR THE YORKSHIRE PUDDINGS:

- Place the flour and KNORR Professional Beef Bouillon Powder into a bowl and stir together.
- Whisk the eggs and milk together in a separate bowl.
- Pour the liquid onto the dry mix and whisk together.
- Pour the Yorkshire pudding batter into a container to rest overnight.
- Pre-heat the oven to 220°C. Place a Yorkshire pudding trays into the oven with a good splash of oil into each void and pre-heat for 5 minutes.
- Once hot, ladle the batter into the tray, filling each void by half.
- Place the tray back into the oven and cook for 20 minutes.
- When ready, remove from the oven and leave to cool.