

# English roast beef

Cuisine: **Czech**

Food category: **Beef**



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Company: **Retigo**



## Program steps

Preheating: 255 °C

1 potřebe hořčicí

Hot air	100 %	Termination by core probe temperature	47 °C	105 °C	80 %	
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Hot air	7 %	Termination by time	00:07 hh:mm	245 °C	100 %	
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## Ingredients - number of portions - 10

Name	Value	Unit
roast beef	1500	g
mixed peppercorns	5	g
5 tbsp vegetable oil	30	g
worcester	50	g
coarse grain mustard	55	g
salt	30	g
Butter	100	g

## Nutrition and allergens

Allergens: 10  
Minerals: Cu, Mg, P  
Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	621.2 kJ
Carbohydrate	2.3 g
Fat	29.5 g
Protein	30.7 g
Water	0 g

## Directions

We rinse the roast, cut the fatty covering into squares, brush it with oil, season with freshly ground pepper, and tie it with twine. We let it rest in the fridge overnight.

One hour before roasting, we take the roast out of the fridge.

We use the program both for high-temperature roasting and in the second step for finishing. We place the roast into the preheated combi steamer on roast and put a GN container in the last position.

After finishing, we brush it with butter and season it well with salt.

## Recommended accessories



Enameled GN  
container



Stainless wire shelving