

SPRING TIME ROASTS WITH CRANSTONS

RECIPE CARD



Honey & Mustard Glazed Roast Beef

HONEY & MUSTARD GLAZED ROAST BEEF

1.3kg Cranstons Lean Topside or Silverside Joint • Salt & Pepper •
3 tbsp Clear Honey • 5 tbsp Wholegrain Mustard

COOKING TIME:

RARE: 20 MINS PER 450g + 20 MINS

MEDIUM: 25 MINS PER 450g + 25 MINS

WELL: 30 MINS PER 450g + 30 MINS

SERVES: 8

- Pre-heat the oven to Gas Mark 4 - 5 / 180 - 190°C / 350 - 375°F.
- In a small bowl mix together the honey and mustard.
- Place the joint on a chopping board and make several slits over the surface.
- Season and rub the mixture over the joint and into the slits.
- Place the joint on a metal rack in a large roasting tin and roast uncovered for the preferred cooking time, basting occasionally with any juices.
- Serve hot with all the trimmings and gravy.

Enjoy any left overs in sandwiches with lashings of mustard!

PTO FOR...
**LEMON &
HERB ROAST
CHICKEN**

Recipe & image courtesy of
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