

Roast Beef Sirloin

We have decided to use Fordhall Dry Aged Sirloin because we have a special occasion. I am going to roast the sirloin on bone marrows and vegetables for the gravy. Vegetables help thicken up the gravy without using flour so it's gluten free! We will be using organic rainbow carrots, white onions, celery and butternut squash.

- Jamie (aged 11), Shropshire



Serves: 6-8

Ingredients:

1.8kg Beef Sirloin
One bone marrow sliced in half
Carrots, onion and celery to roast and make the gravy
Lots and lots of your favourite extra vegetables to go with it!
Salt, pepper and rosemary for seasoning

(If it helps we work on around 250g of meat per serving)

Cooking Instructions:

To start we will season the beef, with salt, pepper and I would have used dried garlic but we have a family member who's allergic. I also put on some rosemary.

We pre-heated the oven to 240C. Then reduced the temperature to 200C when we put the meat in so it doesn't burn. We cooked for 1 hour 15 mins and then rest for a good 20 minutes. carve up and enjoy

