

Brunskill Beef

Traditional Hereford Cattle



Brunskill Beef Top Rump with Garlic and Thyme

Serves 6

Cooking time: Please see below

Ingredients

850g Brunskill Beef Top Rump Roasting joint

4 x garlic cloves, chopped

1 x small bunch of thyme

2 x shallots, sliced

3 tbsp Olive oil

700g sliced Butternut Squash

Salt and pepper

Method

1. Mix together the garlic, thyme, sliced shallots, olive oil and seasoning in a shallow dish. Add the Brunskill Beef joint, turning to coat the joint in the marinade, cover and refrigerate for 1 ½ to 2 hour, turning a couple of times. Remove Brunskill Beef from the marinade. Add the squash to the leftover marinade and toss to coat.

2. Preheat the oven to 200°C, gas mark 6. Heat a heavy-duty roasting tin on the hob over a high heat and brown the Brunskill Beef joint on all sides then transfer the tin to the oven and calculate the cooking time; 20 minutes per 500g for rare, 25 minutes for medium and 30 minutes for well done. Cook for the calculated time adding the butternut squash to the tin for the last 40 minutes and turn once during cooking.

To serve the Brunskill Beef Top Rump

Remove the Brunskill Beef joint from the oven and transfer to a warm platter. Serve with the roasted butternut squash wedges.