



the Combi Wave™ 3 in 1

**Sage**

# Spice Crusted Beef with Chimichurri



Prep: 15 minutes / Cook: 50 minutes / Stand: 15 minutes



Serves: 6-8



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*1.5kg boneless beef roasting joint, trimmed*

*2 tbsp olive oil*

*1 tbsp fine salt*

*1 tbsp paprika*

*1 tbsp mustard powder*

*2 tsp ground cumin*

*1 tsp freshly ground black pepper*

## Chimichurri

*125ml extra virgin olive oil*

*15g flat-leaf parsley leaves, finely chopped*

*15g coriander leaves, finely chopped*

*60ml sherry vinegar*

*1 small shallot, finely chopped*

*2 cloves garlic, crushed*

*1 tsp dried chilli flakes*

*Sea salt, to season*

## Method

1. Using kitchen string, tie beef in 2cm intervals. Combine the oil, salt and spices in a small bowl and rub all over beef.
2. Place the Combi Crisp pan on the turntable in low position. Press FAST COMBI and set 200°C for 50 minutes. Press START to preheat the pan. Place beef in the preheated pan and press START to begin cooking.
3. **Make the Chimichurri.** Combine all the ingredients in a small bowl, season with salt and reserve.
4. Transfer the beef to a tray and let it rest, loosely covered, for 15 minutes before removing the string. Slice and serve with the Chimichurri.

*Note – Cooking times provided is for medium-rare roast beef.*