



Herb Crusted Topside Roast with Sweet Potato Hasselbacks

By @katelyn.ellery

TOPSIDE ROAST

1.2 kg topside roast
Drizzle of olive oil
2 garlic cloves, crushed
2 tablespoon wholegrain
mustard
¼ cup fresh thyme, rosemary,
oregano & chives, chopped
1 ½ cups beef stock
½ glass **Gomersal Cabernet
Sauvignon**

HASSELBACK SWEET POTATOES

4 small sweet potatoes cut into
hasselbacks (1cm cuts)
2 tablespoons olive oil
Sea salt and pepper, to taste
Parmesan, finely grated

1. Preheat oven to 240°C fan forced.
2. Combine herbs and olive oil in a dish and heavily coat beef roast.
3. Add beef stock and **Gomersal Cabernet Sauvignon**.
4. In a separate baking dish place cut hasselback sweet potatoes, herbs and olive oil.
5. Place beef and vegetables in oven, reduce heat to 200° C (180° C fan forced).
6. Roast for 60 minutes.
7. Remove roast and the hasselback sweet potatoes from oven, cover with foil and let rest for 15 minutes.

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