

# UK BEST DISHES AWARDS 2007

## BEST ROAST BEEF

Award sponsored by



Maggi makes the gravy, that makes a tastier Roast dinner, that makes your customers come back for more. For the 'best dishes', use Maggi gravy.



**WINNER:** ROAST RIB OF HIGHLAND BEEF, SMOKED GARLIC AND CHIVE SOUFFLÉ, CARAMELISED ROOTS AND RUSTIC RED WINE GLAZE

**CHEF:** KEVIN JOHN BROOME  
**RESTAURANT:** THE TORRIDON  
 Torridon  
 By Achnasheen  
 Wester Ross  
 Scotland  
 IV22 2EY  
 01445 791242  
[thetorridon.com](http://thetorridon.com)

This family-run hotel, set in an incredible parkland and loch-side location, has a wealth of Highland fare on its doorstep, from fresh fish to wild boar, as well as locally sourced vegetables and fruit. Cooked on the bone, this rib of Highland beef roast first spends 30 days hung specifically for The Torridon by the local butcher. Tender is the bite, while taste is enhanced further by garlic that's smoked over oak chips for an intense smoky flavour, as well as fresh herbs from the restaurant garden.

### RUNNERS UP

**SECOND:** MR BOOT'S ROAST SIRLOIN, FONDANT POTATOES, VEGETABLES, YORKSHIRE PUDDING, AND THYME SAUCE

No. 4 Wood Street, Mansfield,  
 Nottinghamshire NG18 1QA  
 01623 424824 [4woodstreet.co.uk](http://4woodstreet.co.uk)

Sirloin steak provided by local butcher Mr Boot who rears his own cows for slaughter on his farm just three miles from the restaurant.

**THIRD:** ROAST RIB OF LONGHORN BEEF WITH YORKSHIRE PUDDINGS AND FRESHLY MADE CREAMED HORSERADISH  
 Roast, The Floral Hall, Stoney Street, London SE1 1TL  
 020 7940 1300 [roast-restaurant.com](http://roast-restaurant.com)

Recommended with the must-have accessory: a decent dollop of creamy horseradish.

### ROAST RIB OF HIGHLAND BEEF, SMOKED GARLIC AND CHIVE SOUFFLÉ, CARAMELISED ROOTS AND RUSTIC RED WINE GLAZE Serves 2-3

#### Ingredients

- ❖ 1kg rib of Highland beef, on the bone
- ❖ Beef dripping
- ❖ Black pepper, crushed
- ❖ Maldon sea salt

#### For the smoked garlic and chive soufflé

- ❖ 50g butter
- ❖ 50g flour
- ❖ 150ml milk
- ❖ 70g smoked garlic purée
- ❖ 3 tbsp chopped chives
- ❖ 2 egg yolks
- ❖ 3 egg whites, beaten
- ❖ 3 tbsp breadcrumbs

#### For the rustic red wine glaze

- ❖ 1 pint veal stock
- ❖ 25cl red wine
- ❖ 4 shallots
- ❖ 1 pinch brown sugar
- ❖ Bunch of thyme

#### For the caramelised roots

- ❖ 200g carrots
- ❖ 200g swede
- ❖ 200g parsnips

#### Method

Smother the beef with beef dripping, crushed black pepper and Maldon sea salt. Roast for 20 minutes per kilo. For the last half hour, cover with foil. Rest for 15 to 30 minutes before slicing.

#### Red wine glaze

Place two shallots, halved, in a pan with the red wine, sugar and bunch of thyme and reduce by half. Then add the veal stock and reduce by half again. Remove the shallots and add two chopped shallots for texture.

#### Garlic and chive soufflé

Smoke one head of garlic, confit in olive oil and purée. Butter the ramekins and coat with breadcrumbs. In a pan melt the butter slowly. Add the flour to make a roux. Add the milk to the roux. Once cooked out, add the garlic purée. Leave to cool slightly then add the egg yolks and season lightly. In a separate bowl whisk the egg whites with lemon juice to soft peaks. Fold both mixes together and three-quarter fill the ramekins. Place in a bain-marie and place in oven at 180°C for 20 minutes. This soufflé can be baked twice.

#### Roasted root veg

Cut roots, roast in medium oven with thyme, olive oil and seasoning. Cook until tender, remove from oven and add 2 tbsp honey and return to the oven for 3 minutes.

#### Chef's tip

"Make good friends with your local butcher or meat supplier. Ask them to build a beef bank so the beef you buy each week is hung for the correct length of time. Mine is 30 days. You must give them a standing order. Your guests will love the taste. Enjoy!"