

2.16kg Slow-cooked Beef Short Rib



Allow a minimum of 12 hours defrosting time for each 1kg of beef.

Weigh your roast to calculate the defrosting & cooking time required as it may be heavier than the weight stipulated.

Cooking appliances vary in performance, these are guidelines only.



Cooking guidelines:

Leave the product in its bag for 20 minutes at room temperature prior to roasting.

Preheat the oven to **200°C / 190°C fan / gas mark 6.**

Remove all packaging and place bone side down, with all fat and liquid onto a baking tray.

Cook in the preheated oven for
From defrosted: 65-70 minutes
From frozen: 90-95 minutes
and ensure the product is piping hot throughout.

Remove from the oven and allow to rest for 5 minutes.

Once fully rested, carve into slices for serving.

Do not reheat once cooked.

Chef's tips:

When carving your beef, use a sharp, straight-edged knife, in smooth strokes to cut across the grain of the beef, this will ensure your slices are more tender to chew. Place a damp tea towel under your board to ensure it does not slip or move on your countertop or table.

The pan juices from cooking will be concentrated and highly flavoured. To use as a gravy, to accompany your beef you can dilute the juices to taste using water, light stock or your choice of wine.



Eddie McDonald
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For more information visit:
donaldrussell.com/cooking-guidelines

