

# What Katie ate...

## HERB + GARLIC CRUSTED WAGYU RIB ROAST

### YOU WILL NEED

3kg beef rib roast (bone-in)  
2 tbsp dijon mustard  
6 plump garlic cloves, peeled  
2 tbsp maldon sea salt flakes  
2 tbsp pink peppercorns  
2 tbsp black peppercorns  
2 tbsp fresh thyme  
2 tbsp fresh rosemary  
2-3 tbsp olive oil

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**SERVES 8**

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Preheat oven to 220 °C/428 °F.

Place garlic, salt and peppercorns in a pestle. Grind together. Add thyme and rosemary leaves and continue to incorporate to break everything down.

Add oil and stir to a loose, thick paste.

Spread mustard all over top of beef joint then rub peppercorn mixture on top again and all over the beef.

Place in a roasting tin.

Cook in oven for 30 mins, then turn the oven down to 160 °C/320 °F and cook for a further 1 hr 20 mins.

Remove from the oven, transfer to a board, cover with foil and rest for 20-30 mins before serving.