

Tzimmes Roast



Prep Time

10 Minutes

Cooking Time

2 Hours

Preference

Meaty

Ingredients

- 1.5-2kg Rib Eye joint / or preferred roast
- 6 shallots, halved
- 8 garlic cloves
- 1 kg carrots, sliced
- 4 tbsp honey
- 2 tsp Garlic powder
- Salt and pepper
- 1 cup white wine

Method

1. Pre heat oven to 180C
2. Pat the meat dry and rub on the garlic powder, salt and pepper. Bring the meat to room temperature for 2 hours prior to cooking.
3. Pour wine into roasting dish, place shallots, garlic and carrots on top, season and mix with honey, sugar, salt and pepper.
4. Place meat on top of carrots.
5. Roast until the middle of the meat reaches 50 C, approximately 1 hour to 1 hour 30 minutes.
6. Remove meat from oven, loosely cover and leave to rest for 30 minutes.