



# ROAST BEEF SPANISH HERBS

A full wine with a strong temperament and fruity flavours that combine well with a nice piece of herb-encrusted steak.



Serves 4 - 5 people



Cooking time: 1 hour prep, 40 minutes assembly

## INGREDIENTS

- 4 cups (100 g) parsley
- 4 cloves garlic
- 1/2 cup (100 ml) olive oil
- 2 lbs (1 kg) roast beef
- Pepper mill with pepper
- Salt to taste

Wine suggestion: [Tempranillo](#)

## PREPARATION

Combine 4 Tbsp very finely chopped parsley and 4 cloves very finely chopped garlic with 1/2 cup (100 ml) olive oil. Rub the 2 lbs (1 kg) roast beef in the spice-and-garlic oil. Set aside in a cool place until ready to use.

Dust the meat with freshly ground Salt and pepper just before baking.

Bake the meat 25 minutes in an oven preheated to 440 °F (225°C). Then let rest 15 minutes before cutting.