

Red Ruby Devon

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Lesley Waters cooks Red Ruby Devon Roast Sirloin, with herby Yorkshires and roasted summer vegetables

Serves 6-8

INGREDIENTS – for the Roast Sirloin

2.4kg boneless sirloin of Red Ruby Devon beef
1 tablespoon rapeseed oil
2 teaspoons sea salt
1 tablespoon mixed peppercorns, crushed

1. Preheat the oven to 220C, Gas mark 7
2. Place the beef in a large, heavy roasting tin. Rub the surface of the sirloin with oil, season with salt and pepper.
3. Place in the hot oven and cook for 30 minutes.
4. Reduce heat to 160C, Gas mark 3 and cook for 12 minutes per 500g for medium rare.
5. Remove the sirloin from the oven and allow the joint to rest for at least 20 minutes.

INGREDIENTS – for the herby Yorkshire puddings

For foolproof Yorkshires I always use equal cups of plain flour, eggs and milk for my batter. I then add a small bunch of chopped chives and season well with salt and pepper. If you are not sure of cup sizes, the metric measurements are below. I simply heat the Yorkshire tin until really hot, add the oil, then add the batter and pop back into the hot oven for perfect Yorkshires every time!

140g plain flour
4 medium eggs
200ml milk
small bunch chives, chopped
salt and pepper
8 teaspoons rapeseed oil

1. Preheat the oven to 220 C, Gas mark 7.
2. Sift the flour into a large bowl. Make a well in the centre and crack in the eggs. Gradually mix the eggs with the flour and then slowly add the milk until a smooth batter is formed. Add the chives and season well.
3. Place an 8 hole muffin tin in the oven for at least 10 minutes or until really hot. Remove carefully from oven and add 1 teaspoon of rapeseed oil into the muffin wells. Pour in the batter and return to the oven for 15-20 minutes.

INGREDIENTS – for roasted summer vegetables and horseradish dressing

450g baby new potatoes, par boiled

2 tablespoons olive oil

250g baby plum tomatoes

115g sugar snap peas, trimmed blanched and refreshed

100g wild rocket

for the horseradish dressing

3 tablespoons crème fraîche

1-2 tablespoons creamed horseradish

squeeze lemon juice

1. Preheat the oven to 220C, Gas mark 7.
2. Place the par-boiled potatoes in a roasting tin and toss with 1 tablespoon of olive oil. Season well and roast in the oven for 25-30 minutes until golden.
3. Place the cherry tomatoes in a roasting tin and toss with the remaining olive oil. Season and roast in the oven for 15 minutes. Meanwhile, slice the sugar snaps lengthways and set to one side.
4. In a bowl, combine all the dressing ingredients and season to taste.
5. To serve, arrange the roasted potatoes and tomatoes on a large serving platter. Toss the rocket with the sugar snap peas and scatter over the top.
6. Slice the beef and serve on a large, warm platter or board. Serve with the salad, horseradish dressing and herby Yorkshire puddings.

NEXT DAY RED RUBY BEEF SESAME NOODLE SALAD

NEXT DAY RED RUBY BEEF SESAME NOODLE SALAD

Quick and easy working-day supper using delicious left over slivers of cold, pink Red Ruby Devon roasted sirloin.

Serves 4/6

INGREDIENTS

200g thread rice or egg noodles, cooked, refreshed and drained

115g sugar snap peas, blanched and refreshed, then halved lengthwise

2 large carrots, peeled and cut into very fine strips

2 tablespoons sesame seeds, toasted

1 bunch fresh coriander leaves

freshly ground black pepper

Teriyaki and lime juice to finish

for the dressing

4 tablespoons sunflower oil

1 bunch spring onions cut into strips

3 tablespoons light soy sauce

juice 1 large orange

5cm piece ginger, peeled and grated

1 large clove garlic, crushed

2 teaspoons sesame oil

1. For the dressing, in a frying pan, heat 1 tablespoon of the sunflower oil and stir fry the spring onions for 30 seconds. Remove from the heat and stir in the remaining dressing ingredients. Season to taste.
2. In a mixing bowl, combine the noodles, sugar snap peas, carrots and half the coriander leaves. Add the warm dressing and toss together.
3. Pile some noodle salad into each serving bowl and scatter over the sesame seeds and remaining coriander. Top with the beef, splash over a little Teriyaki sauce and a squeeze of lime.