ITALIAN

Costata al Forno with Salsa Verde

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**4**	**20 min + 1 hr resting**	**1 hr**	**Roast**	**Prime rib roast**

Ingredients

- 1.5 kg (3⅓ lb) bone-in prime rib roast (2 ribs)
- 2 tsp coarse salt
- 1 tsp black pepper
- 3 tbsp olive oil
- 3 cloves garlic, smashed
- 3 sprigs rosemary
- 500 g (1 lb) small potatoes, halved

SALSA VERDE

- 1 large bunch flat-leaf parsley, leaves only
- 2 tbsp capers, rinsed
- 4 anchovy fillets
- 1 small clove garlic
- 1 tbsp red wine vinegar
- 120 ml (½ cup) extra-virgin olive oil
- Pinch of chili flakes

Steps

1. Rub the beef with the salt, pepper and 1 tbsp oil. Leave at room temperature for 1 hour.
2. Heat the oven to 220°C (425°F). Toss the potatoes with 1 tbsp oil and put them around a roasting pan with the garlic and rosemary.
3. Set the beef on the potatoes, fat side up. Roast for 15 minutes until the surface browns.
4. Lower the heat to 160°C (325°F) and continue 35 to 45 minutes, until a thermometer reads 50°C (120°F). Stir the potatoes once.
5. Meanwhile, chop the parsley, capers, anchovies and garlic together until fine, but not a paste. Stir in the vinegar, olive oil and chili flakes. Season to taste.
6. Move the beef to a board, cover loosely, and rest for 20 minutes. Return the potatoes to the oven at 220°C (425°F) for 10 minutes, until crisp and golden.
7. Cut the meat off the bone and slice about 1.5 cm (⅝ in) thick. Serve with the potatoes, with the salsa verde spooned over or at the table.

Notes

- **Make ahead:** the salsa verde keeps 2 days in the fridge; cover with a film of oil to keep it green.
- **Bones:** roast the cut-off ribs another 10 minutes and gnaw on them, the cook's treat.
- **Other cuts:** also very good with a thick-cut bone-in ribeye.
- **Chef's touch:** grate a little lemon zest into the salsa verde for a bright lift at no extra cost.
- **Pair with:** a bitter-leaf salad of radicchio and rocket (arugula) dressed with lemon.