CHINESE

Five-Spice Prime Rib Roast

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**6**	**15 min + 4 hr marinating**	**1 hr 30 min**	**Roast**	**Prime rib roast**

Ingredients

- 2 kg (4½ lb) bone-in prime rib roast (3 ribs)
- 1 tsp salt

MARINADE

- 80 ml (⅓ cup) soy sauce
- 3 tbsp Shaoxing wine (or dry sherry)
- 2 tbsp hoisin sauce
- 2 tbsp honey
- 2 tsp Chinese five-spice powder

MARINADE (CONT.)

- 4 cloves garlic, minced
- 4 cm (1½ in) fresh ginger, grated
- 1 tbsp toasted sesame oil

GLAZE AND SERVING

- 1 tbsp honey
- 3 spring onions, sliced
- Steamed rice and stir-fried greens

Steps

1. Whisk the marinade ingredients together. Rub the salt into the beef, then coat with the marinade in a large dish or bag.
2. Marinate in the fridge for at least 4 hours, turning once. Overnight is better.
3. Take the beef out 1 hour before cooking. Heat the oven to 220°C (425°F). Wipe off most of the marinade but save it.
4. Place the beef on a rack, bones down, and roast for 20 minutes until browned.
5. Lower to 160°C (325°F) and roast 50 to 60 minutes more, until a thermometer reads 52°C (125°F).
6. While it roasts, simmer the saved marinade with the extra honey in a small pan over medium heat for 4 to 5 minutes, until syrupy. Brush it over the beef for the last 10 minutes of cooking. Boil it properly first, because it has touched raw meat.
7. Rest the roast for 25 minutes under foil.
8. Carve, scatter with spring onions and serve with the pan juices, rice and greens.

Notes

- **Spice:** five-spice is strong, so measure carefully; a little goes a long way.
- **Make ahead:** the marinade can be made 3 days in advance.
- **Other cuts:** it is good on braising ribs or a thick-cut ribeye; adjust the time.
- **Pair with:** a smashed cucumber salad with rice vinegar and sesame to freshen the sweet, spiced crust.