SWEDISH

Rostbiff with Potato Salad

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**6**	**20 min + 1 hr chilling**	**1 hr 15 min**	**Roast**	**Prime rib roast**

Ingredients

- 1.5 kg (3⅓ lb) boneless prime rib roast, tied
- 1½ tsp salt
- 1 tsp black pepper
- 1 tbsp vegetable oil
- 1 tbsp butter

POTATO SALAD

- 1 kg (2¼ lb) waxy potatoes
- 1 small red onion, finely chopped
- 3 tbsp chopped fresh dill

POTATO SALAD (CONT.)

- 4 tbsp mayonnaise
- 4 tbsp sour cream or crème fraîche
- 1 tbsp Dijon mustard
- 2 tbsp chopped cornichons or pickles
- Salt and white pepper

TO SERVE

- Pickled cucumber or beetroot, horseradish cream

Steps

1. Season the beef all over with salt and pepper and leave at room temperature for 45 minutes.
2. Heat the oven to 150°C (300°F). Heat the oil in a skillet over high heat and sear the beef on all sides until browned, about 6 minutes. Add the butter and baste for 30 seconds.
3. Place the beef on a rack and roast about 1 hour to 1 hour 10 minutes, until a thermometer shows 54°C (130°F) for the rosy-pink Swedish style.
4. Let it cool to room temperature, then chill for at least 1 hour. Cold rostbiff slices thin and neat.
5. Boil the potatoes in salted water for 20 to 25 minutes, until a knife slides in easily. Drain, peel if you like, and cut into chunks.
6. Mix the mayonnaise, sour cream, mustard, onion, pickles and most of the dill. Fold in the warm potatoes and season. Let the salad sit for 15 minutes.
7. Slice the beef very thinly across the grain and arrange on a platter.
8. Scatter the remaining dill over the potato salad and serve with the beef and pickles.

Notes

- **Make ahead:** both the beef and salad improve after a night in the fridge.
- **Leftovers:** thin slices make excellent open sandwiches on rye with remoulade.
- **Other cuts:** sirloin or eye of round can be roasted this way.
- **Pair with:** a butter-lettuce salad with dill and a light vinaigrette.