INDIAN

Spice-Crusted Prime Rib Roast

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**6**	**20 min + 8 hr marinating**	**1 hr 30 min**	**Roast**	**Prime rib roast**

Ingredients

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

SPICE PASTE

- 2 tbsp coriander seeds
- 1 tbsp cumin seeds
- 1 tsp black peppercorns
- 4 green cardamom pods, seeds only
- 1 tsp ground turmeric
- 2 tsp Kashmiri chili powder (or 1 tsp paprika plus ½ tsp cayenne)

SPICE PASTE (CONT.)

- 5 cloves garlic
- 4 cm (1½ in) fresh ginger
- 3 tbsp plain yogurt
- 2 tbsp vegetable oil
- Juice of 1 lemon

TO SERVE

- Pilau rice or flatbreads, cucumber raita, sliced red onion

Steps

1. Toast the coriander, cumin, peppercorns and cardamom in a dry pan over medium heat for 2 minutes, until fragrant. Grind finely.
2. Blend the ground spices with the turmeric, chili, garlic, ginger, yogurt, oil and lemon into a thick paste. Add the salt.
3. Pierce the beef all over with a small knife and rub in the paste. Wrap and marinate in the fridge for 8 hours or overnight.
4. Take the beef out 1 hour before cooking and heat the oven to 220°C (425°F).
5. Set the beef on a rack in a roasting pan, bone side down. Roast for 20 minutes until the crust darkens.
6. Reduce to 160°C (325°F) and cook 50 to 60 minutes more, until a thermometer reads 54°C (130°F). If the crust darkens too much, tent loosely with foil.
7. Rest the roast for 25 minutes on a board.
8. Slice thickly and serve with the pan juices, raita and rice.

Notes

- **Heat:** Kashmiri chili is mild and colourful; use more cayenne for fire.
- **Make ahead:** the paste keeps 1 week in the fridge.
- **Other cuts:** works nicely on a boneless prime rib roast or sirloin roast.
- **Pair with:** kachumber, a diced cucumber, tomato and onion salad with lime and salt.