



## Roast Silver Side with a Mustard and Horseradish Crust

### Ingredients:

Silver Side  
Hot Horseradish cream  
Whole grain Mustard  
Olive oil or rape seed oil  
Sea Salt  
Black pepper  
Shallots x6  
Garlic x6 cloves  
Red wine ½ glass

### Method:

Seal the Silver side in a hot pan and transfer into a roasting pan.

Mix the mustard and horseradish about 2 parts mustard 1 part horseradish add a little oil and season with salt and black pepper. Spread over the top of the meat. Remove the outer skins of the garlic and shallots and add to the roasting tin with the wine.

Place in oven at 200 °C at 20 mins/lb 20mins over. Loosely cover the veal, remove the foil for the last ½ hour to develop the crust.

Remove the veal and allow to rest.

Transfer the cooking juices into a pan and remove the shallots and garlic.

Reduce the liquor for a mustard red wine gravy instantly (without bisto within a hundred yards of the pan).



**A roast with a difference - a must on a Sunday**