



Roast Beef with Mushroom Sauce

1.2kg beef striploin
60ml cooking oil
salt and pepper to taste

500ml **HACO Mushroom Sauce**

To roast meat

- Trim and tie up the beef with butcher's string so that it retains its shape. Heat the oil in a large frying pan and sear the beef until lightly coloured on all sides. Place on a baking tray. Roast in a preheated oven at 180°C for 25 minutes for a medium rare roast. Remove from the oven, cover with aluminium foil and rest meat for 25 minutes.

To prepare sauce

- Bring **HACO Mushroom Sauce** to a boil and serve with the roast beef.