



## Sirloin Roasts and Rib Roasts

These are both tender, succulent and tasty joints. Sirloin roasts are a classic 'Sunday roast'. Rib roasts come on the bone or rolled.

Dust the surface of the joint with flour and mustard

- Put a little dripping in the roasting pan
- Place the joint in the pan
- Sprinkle with pepper
- Place in a hot oven
- Start by giving it 20 minutes at 245°C, 475°F or gas mark 9
- Then reduce heat to 190°C, 375°F or gas mark 5
- Then cook for 20 minutes per kg
  - Rare: give it no extra cooking
  - Medium-rare: cook for an extra 15 minutes
  - Well-done: cook for an extra 30 minutes