

# PARMESAN CRUSTED ROAST BEEF WITH OLIVE AND CAPER TAPENADE

PAIRED WITH 2014 CABERNET SAUVIGNON | YIELDS 6 SERVINGS

## PARMESAN CRUSTED ROAST BEEF OLIVE & CAPER TAPENADE

3 ½ pounds Beef -

*Top Round, Sirloin, Striploin, Prime Rib*

As needed Salt and Pepper

¼ cup Dijon Mustard

¼ cup Mayonnaise

1 cup Panko Breadcrumb

½ cup Parmesan Cheese, grated

2 tablespoons Rosemary, minced

### METHOD

1. Allow the raw beef roast to sit at room temperature for up to 2 hours to raise the temperature of the meat close to room temperature. This helps the meat cook evenly while slow-roasting.
2. Preheat the oven to 250°F.
3. Season roast all over with salt and pepper. Mix the dijon and mayonnaise together until well blended.

Spread the dijon/mayonnaise mixture on top of the roast on all sides so there is a ¼ inch layer (this layer helps the parmesan crust stick to the meat).

4. In a small bowl, mix the panko, parmesan cheese and rosemary. Place the beef on a wire roasting rack over a sheet tray and pat the parmesan mixture on the dijon/mayo coating.
5. Place the prepared beef in the preheated oven.
6. Cook to an internal temperature of 125°F (1½ hours or so). Check the internal temperature in the thickest part of the roast with a calibrated thermometer.
7. When the roast is at the correct temperature, remove from the oven and tent the roast lightly with aluminum foil and allow to rest on the counter for ½ hour to 45 minutes. **This is important!** The roast will continue to cook after it is removed from the oven and must rest to retain the juices.
8. Slice thin and serve with olive and caper tapenade (recipe above).

½ cup Green Olives, pitted, chopped very fine

½ cup Black Olives, pitted, chopped very fine

¼ cup Capers, chopped fine

1 tablespoon Shallots, minced

2 teaspoons Garlic, minced

½ teaspoon Anchovy paste

1/3 cup Extra Virgin Olive Oil

2 tablespoons Red Wine Vinegar

¼ cup Parsley, minced

1 pinch Red Pepper Flakes

¼ Teaspoon Freshly Ground Black Pepper

Salt (*may not be necessary*)

### METHOD

1. Combine all ingredients.
2. Refrigerate for up to 1 week.  
Serve at room temperature for best flavor.