THE ROAST WITH THE MOST

MINI RECIPE BOOKLET

Sunday Roast Meets BBQ Swagger.

The Roast With The Most is warm, savoury and herby, with smoky paprika and a mustard backbone. It brings Sunday roast flavour to anything you cook, any day of the week.

These ten recipes cover the classics and a few new tricks: lamb, turkey, beef, salmon, veg, eggs and the gravy to go with it all.

Roast it. Carve it. Repeat.

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HOW TO USE
THE ROAST WITH THE MOST

How much. About 1 tbsp per 500 g of meat, seafood or veg. Go heavier for a bolder crust.

When to rub. Meat: season just before cooking, or up to 24 hours ahead for deeper flavour, covered in the fridge. Seafood, veg and tofu: season just before cooking.

Best on. Roasts, chicken, pork, lamb, potatoes, pumpkin and halloumi.

Heat guide. Contains a little brown sugar. For long roasts, cover with foil if the crust darkens too quickly.

Pairs with. Gravy, roast veg, mustard and the Creamy Roast Dip from the Dips booklet.

ROAST LAMB LEG WITH ROSEMARY

Serves 6 · Prep 10 min · Cook 1 hr 30 min

INGREDIENTS

2 kg lamb leg, bone in
2 tbsp The Roast With The Most
2 tbsp olive oil
4 garlic cloves, sliced
4 sprigs rosemary
1 cup chicken stock

METHOD

Preheat the oven to 200°C (180°C fan-forced).

Make small cuts all over the lamb and push in the garlic and rosemary.

Rub with the oil and The Roast With The Most. Place in a roasting tin with the stock.

Roast for 1 hour 20 minutes to 1 hour 30 minutes for medium (60°C inside).

Rest under foil for 15 minutes before carving.

NOTES

Add potatoes and pumpkin to the tin for the last hour.

FINAL WORD

The roast that made the rub famous.

ROAST TURKEY BREAST

Serves 6 · Prep 10 min · Cook 1 hr 15 min

INGREDIENTS

1.5 kg boneless turkey breast roll
1 tbsp The Roast With The Most
30 g butter, softened
1 brown onion, thickly sliced
1 cup chicken stock

METHOD

Preheat the oven to 180°C (160°C fan-forced).

Mix the butter and The Roast With The Most and rub all over the turkey.

Sit the turkey on the onion in a roasting tin and add the stock.

Roast for 1 hour to 1 hour 15 minutes until it reaches 75°C in the centre, basting twice.

Rest under foil for 15 minutes before slicing.

NOTES

A great alternative to a whole bird for smaller gatherings.

FINAL WORD

Festive feast, minus the fuss.

HOT ROAST CHICKEN ROLLS WITH GRAVY

Makes 4 · Prep 10 min · Cook 35 min

INGREDIENTS

4 chicken thigh fillets
1 tbsp The Roast With The Most
1 tbsp oil
4 soft white rolls
1 cup gravy (made from instant gravy powder)
1 cup stuffing (from a packet mix, cooked)

METHOD

Preheat the oven to 200°C (180°C fan-forced). Rub the chicken with the oil and The Roast With The Most.

Roast on a lined tray for 25 to 30 minutes until cooked through. Rest, then slice.

Stir a pinch of the rub into the hot gravy.

Fill the rolls with stuffing and chicken and spoon over the gravy.

NOTES

The Aussie bakery classic. Eat it over a plate.

FINAL WORD

Hot chook roll, upgraded.

ROAST CAULIFLOWER CHEESE

Serves 6 as a side · Prep 15 min · Cook 35 min

INGREDIENTS

1 large cauliflower, cut into florets
1 tbsp olive oil
2 tsp The Roast With The Most
40 g butter
3 tbsp plain flour
2 cups milk
1½ cups grated tasty cheese

METHOD

Preheat the oven to 200°C (180°C fan-forced). Toss the cauliflower with the oil and half the rub and roast for 20 minutes.

Meanwhile, melt the butter in a medium saucepan over medium heat. Stir in the flour for 1 minute, then gradually whisk in the milk and keep whisking for 4 to 5 minutes until smooth and thick. Take off the heat and stir in 1 cup of cheese and the rest of the rub.

Tip the cauliflower into a baking dish, pour over the sauce and top with the remaining cheese.

Bake for 15 minutes until golden and bubbling.

NOTES

Roasting the cauliflower first adds flavour and stops it going watery.

FINAL WORD

The side dish everyone fights over.

ROAST VEG FRITTATA

Serves 4 · Prep 10 min · Cook 30 min

INGREDIENTS

2 cups leftover roast veg, chopped
8 eggs
½ cup milk
2 tsp The Roast With The Most
100 g feta, crumbled
1 cup baby spinach
1 tbsp olive oil

METHOD

Preheat the oven to 180°C (160°C fan-forced).

Whisk the eggs, milk and The Roast With The Most.

Heat the oil in an ovenproof frypan. Add the veg and spinach, pour over the egg and scatter with feta.

Cook on the stove for 3 minutes, then bake for 20 to 25 minutes until set and golden.

NOTES

The best use for Sunday's leftovers.

FINAL WORD

Monday's lunch, sorted.

PROPER ONION GRAVY

Makes about 2 cups · Prep 5 min · Cook 20 min

INGREDIENTS

30 g butter
2 brown onions, thinly sliced
1 tsp The Roast With The Most
2 tbsp plain flour
2 cups beef or chicken stock
1 tsp Worcestershire sauce

METHOD

Melt the butter in a saucepan over medium-low heat. Cook the onions for 12 to 15 minutes until soft and golden.

Stir in The Roast With The Most and the flour for 1 minute.

Gradually whisk in the stock and Worcestershire sauce.

Simmer for 5 minutes until thick and glossy.

NOTES

Add the roasting tin juices for an even richer gravy. Freezes well.

FINAL WORD

Gravy so good you'll drink it. Don't.

SALMON & POTATO TRAYBAKE

Serves 4 · Prep 10 min · Cook 35 min

INGREDIENTS

4 salmon fillets
1 tbsp The Roast With The Most
800 g baby potatoes, halved
1 bunch asparagus, trimmed
2 tbsp olive oil
1 lemon, cut into wedges

METHOD

Preheat the oven to 220°C (200°C fan-forced).

Toss the potatoes with 1 tbsp oil and half the rub. Roast for 20 minutes.

Add the asparagus and salmon to the tray. Drizzle with the remaining oil and sprinkle with the rest of the rub.

Roast for 12 to 15 minutes until the salmon is just cooked. Serve with lemon.

NOTES

Salmon is best slightly pink in the middle.

FINAL WORD

Roast dinner, seafood edition.

SLOW-ROAST BEEF SHORT RIBS

Serves 4 · Prep 10 min · Cook 3 hr 30 min

INGREDIENTS

4 beef short ribs (about 2 kg)
2 tbsp The Roast With The Most
1 brown onion, cut into 1 cm thick slices
1 cup beef stock
½ cup BBQ sauce
Creamy mashed potato, to serve

METHOD

Preheat the oven to 160°C (140°C fan-forced). Rub the ribs all over with The Roast With The Most.

Place on the onion in a roasting tin, add the stock and cover tightly with foil.

Roast for 3 hours until very tender.

Uncover, brush with BBQ sauce and roast at 220°C (200°C fan-forced) for 15 to 20 minutes until sticky. Serve with mashed potato.

NOTES

Spoon the pan juices over the mash. That's the best bit.

FINAL WORD

Fall-off-the-bone, worth-the-wait beef.

ROAST BRUSSELS SPROUTS WITH BACON

Serves 4 as a side · Prep 10 min · Cook 25 min

INGREDIENTS

500 g brussels sprouts, halved
3 rashers bacon, chopped
1 tbsp olive oil
2 tsp The Roast With The Most
1 tbsp maple syrup or honey

METHOD

Preheat the oven to 220°C (200°C fan-forced).

Toss the sprouts and bacon with the oil and The Roast With The Most on a tray.

Roast for 20 to 25 minutes, turning once, until golden and crisp at the edges.

Drizzle with the maple syrup and toss.

NOTES

Cut-side down on the tray gives the best caramelisation.

FINAL WORD

Even sprout haters ask for seconds.

ROAST CHICKEN STUFFING BALLS

Makes 16 · Prep 15 min · Cook 25 min

INGREDIENTS

500 g chicken mince
1 cup fresh breadcrumbs
1 brown onion, finely chopped
1 egg
2 tsp The Roast With The Most
2 tbsp chopped parsley
1 tbsp olive oil

METHOD

Preheat the oven to 200°C (180°C fan-forced). Line a tray with baking paper.

Mix everything except the oil and roll into 16 balls.

Place on the tray and brush with the oil.

Bake for 20 to 25 minutes until golden and cooked through.

NOTES

Serve alongside any roast, or with gravy in a roll.

FINAL WORD

All the stuffing, none of the bird.

THANK YOU

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Big flavour starts with a great rub.

Everything else is just showing off.