



# Roast Topside of Beef with Watercress Salad and Anchovy Aioli

**Makes:** 4-6

**Prep time:** 15 minutes

**Cook time:** 45 minutes - 1 hour

1 beef topside joint (around 1.5kg)

A few sprigs thyme, leaves stripped

## Ingredients:

2 egg yolks

6 anchovy fillets

1 clove garlic, crushed or finely grated

½ teaspoon Dijon mustard

100ml neutral oil or light olive oil

2 teaspoons lemon juice

## For the watercress salad:

160g watercress

1 tablespoon lemon juice

2 tablespoons extra virgin olive oil

½ teaspoon Dijon mustard

This is such an easy roast to do in the BBQ and it cooks quickly. Topside is a lean cut, which means it works well with a rich condiment like aioli. Anchovies add depth and umami to the mayonnaise but you could leave them out or reduce the quantity. The sharpness of the lemony watercress salad ties everything together.

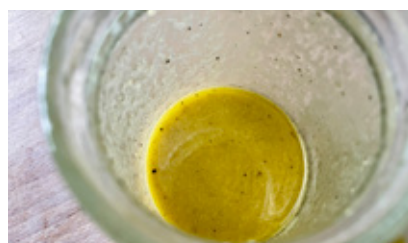
## Method:



**1.** Rub the topside with a little oil then rub with the thyme, some salt and pepper. Set aside.



**2.** Make the anchovy aioli by combining the anchovies, garlic and Dijon mustard in a food processor and blending to a paste. With the motor running, slowly drizzle in the oil until it thickens and the oil is used up. Whizz in the lemon juice and some salt and pepper. Set aside.



**3.** Combine the Dijon mustard, lemon juice and extra virgin olive oil with some salt and pepper in a clean lidded jar or a bowl and shake or whisk to emulsify. Set aside.



**Method Continued:**

**4.** Heat two gas burners on the Jupiter Outback BBQ and set the heat to high. Once hot, add the roast on the opposite side to the heat, close the lid and cook for 45 minutes to 1 hour, or until the roast is cooked to your liking (52-54C for rare meat).

**5.** Allow the roast to rest for 10 minutes before slicing.

**6.** Combine the watercress with the dressing and serve with the sliced beef and aioli.

