



RIB ROAST

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 90 MINS

INGREDIENTS

1 4kg rib roast,
size as needed
Steak seasoning
Olive oil

DIRECTIONS

1. Allow the rib roast to reach room temperature. Season it liberally on all sides with steak seasoning. Place the meat probe in the thickest part of the steak.
2. Preheat BBQ to 260°C.
3. Sear the steak on the grill for 5-6 minutes
4. Move the steak to the rib rack. Set up temperature to 45°C. Continue cooking the steak for about 80 minutes for medium-rare doneness.
5. Take the rib roast off the rib rack and let it rest for 15 minutes. The temperature will continue to rise a few degrees during this time. (Center temp reach to 55°C).
6. Slice the roast between the rib bones and serve.