



PREPARATION

1. Make your veggies, sides and sauces in advance. Pre-heat the oven to 180C.

2. Brush the roast in EVO Oil, wrap tightly in tinfoil and place in the oven for around 30 minutes. Add a sprig of fresh rosemary or thyme, and a few garlic cloves inside the tinfoil for extra flavour (optional).

3. Remove from the oven, brush in oil once more, and place uncovered in the oven for an additional 2 minutes to crisp.

4. Slice and serve immediately, smothered in gravy or your favourite sauce, beside roasted veggies and a drink!

ALTERNATIVELY, you could simply fry it up in a well oiled pan for 1 minute each side to crisp up the outer layer after it's been in the oven. You could also wrap it in puff pastry and make a wellington.

The roast must not be left uncovered in the oven for too long as it will result in tough/dry rashers.