

Roast Beef Dinner timeplan

Notes:

- This is for 4 people – but could probably stretch to 5 or 6 for smaller appetities.
- Serving time for dinner in this time plan is 2pm. Adjust timings accordingly if serving at another time.
- I've added a box on the left of each of the timings that you could use as a checkbox or to write updated timings if not serving at 2pm.
- We're cooking a large joint of beef than needed (because we all need leftovers right!). We're using a slightly cheaper cut of meat (topside) – but you can replace with a more expensive version such as ribeye if you prefer.
- We're cooking the beef to medium. If you want it well done, add 15 minutes to the cooking time for the beef.
- I'm presuming your roasting tin is hob-proof – so you can make the gravy in the beef roasting tin. If it isn't, you'll need to spoon the meat juices (scraping up any flavourful bits that have stuck to the bottom of the tin) into a pan, and make the gravy in the pan.

Ingredients:

Roast beef:

- 3.3 lbs (1.5kg) topside of beef (this should be enough meat for 4 people with leftovers – or 6-7 people if no leftovers)
- 1 tbsp olive oil
- 1/2 tsp salt
- 1/2 tsp black pepper

Yorkshire puddings:

- 1 cup minus 1 tbsp (105g) plain (all purpose) flour
- 3 medium eggs
- 1/2 cup + 2 tbsp (150ml) milk
- 4 tsp beef dripping or lard
- 1 pinch of salt and pepper

Roast Potatoes:

- 1/2 cup (120g) lard or duck fat
- 2 1/4 lbs (1kg) floury potatoes - such as Maris Piper or red-skinned Rooster potatoes
- 1 tsp Maldon salt
- 1 tbsp fresh thyme leaves

Butter pepper carrots:

- 10 1/2 oz (300g) Chantenay carrots
- 2 tbsp salted butter
- 1/4 tsp white pepper

Easy cauliflower cheese:

- 1 small cauliflower , broken into small florets

- 1 cup (100g) mature/strong Cheddar cheese
- 3/4 cup (180ml) double (heavy) cream
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 tbsp chopped fresh parsley

Roast beef gravy:

- 2 tbsp cornflour/cornstarch
- 5 tbsp cold water
- Meat juices from your roasted beef
- 3 beef stock cubes, crumbled
- 3 cups (720ml) hot vegetable stock - from your boiled/steamed vegetables and potatoes
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp gravy browning (optional)

Steamed Broccoli:

- 10 1/2 oz (300g) tenderstem broccoli
- 1 tbsp salted butter
- 1 pinch of salt and pepper

Instructions:

Updated time **11.55:** Preheat the oven to 180C/350F

12.05: Drizzle the oil over the beef and season with the salt and pepper. Transfer to a roasting tin and place in oven (uncovered).

12.15: Prepare the Yorkshire pudding mixture. Place the flour in a jug and make a well in the centre. Add the eggs and stir together with a balloon whisk, bringing the flour into the centre with the eggs bit-by-bit. Add in the milk and whisk again until combined. It's fine if it's a little bit lumpy.

Place the jug in the fridge to chill

12.25: Add the lard/duck fat for the roast potatoes to a roasting tin. Add ½ tsp of beef dripping/lard to 8 holes of a 12-hole metal bun tin for the Yorkshire puddings.

12.30: Peel the potatoes and chop into chunky pieces a little bigger than a ping pong ball (approx 2 inches/5cm across). Peel the carrots, chop the cauliflower into florets and grate the cheese for the cauliflower cheese.

12.45: Baste the beef

12.50: Place the potatoes in a pan and cover with cold water. Place on the hob on a high heat and bring to the boil, then turn down the heat and simmer for 8-9 minutes - until softened at the edges.

13.00: Place the potato roasting tin in the top of the oven (move the beef down) to heat the fat for 10 minutes.

13.05: Drain the potatoes in a colander (save the potato water for the gravy) and give them a good shake to really roughen up the edges. Don't worry if a few break apart and they look overly fluffy. The more fluffy they are, the better they'll absorb the fat and the crispier they'll be. Put to one side.

13.08: Bring a pan of water to the boil and place the cauliflower in a steam basket over the top. Place a lid on the pan (or you can place the cauliflower directly in the boiling water if you don't have a steam basket).

Turn the water down to a simmer and simmer for 5 minutes until the cauliflower is tender but not soggy.

13.10: Open the oven and place the drained potatoes in the roasting tin, turn them in the fat. Place in oven for 25 minutes.

13.13: Drain the cauliflower now that it's lightly cooked.

13.20: By now, the beef should be cooked (and it will need to rest while you prepare the rest of the meal). As soon as it's done, take the beef out of the oven and turn the heat up to 220C/425F.

13.21: Transfer the beef to a board, cover with foil and a couple of tea towels – this allows the beef to rest and keep warm whilst roasties and Yorkshires are cooking.

13.30: Now it's time to assemble the cauliflower cheese. Pour 2 tbsp of the cream in a baking dish and sprinkle on 2 tbsp of the grated cheese. Add half of the cauliflower, then top with half of the remaining cream and quarter of the remaining cheese. Sprinkle on half of the salt and pepper.

Top with the remaining cauliflower, then pour on the remaining cream. Sprinkle on the rest of the cheese, salt and pepper. Put to one side.

13.34: Bring a pan of water to the boil for steaming the carrots and broccoli (if boiling the veg rather than steaming, add the carrots to the water now, whilst it's cold. Make sure the water covers the carrots with about an inch of water to spare, so you can syphon off some of it for the gravy).

13.35: Turn over the roast potatoes in the oven and move to a lower shelf. Cook for a further 20-25 minutes, until golden. Add the Yorkshire pudding tin to the top of oven. Heat for 5 minutes until oil is very hot.

13.40: Put the carrots in the steam basket and place a lid on. Steam for 20 minutes

13.40: Remove the Yorkshire pudding mixture from the fridge. Season with the salt and pepper and whisk together. Open the oven and pour the Yorkshire pudding mixture into the Yorkshire puddings holes with the hot fat in evenly. Place the cauliflower cheese in the top of the oven too. Close oven door. Cook the Yorkshire puddings and cauliflower cheese for 20 minutes – until golden.

13.45: Prepare a cornstarch slurry for the gravy by mixing the cornflour/cornstarch with the cold water in a small jug.

13.50: Put broccoli on to steam or boil for 8-10 minutes – until tender.

13.51: Now it's time to make the gravy. Place the meat roasting tray on the hob (make sure it's hob proof) and start to heat. Sprinkle on the crumbled stock cubes. Add the reserved water (approx. 2-3 cups/480ml-720ml) from boiling the potatoes and stir, whilst heating on a high heat until bubbling. Scrape up any bits from the pan and mix in – this is where the meaty flavour comes from.

Top up with more water from the vegetable steam pan if more gravy is needed. Once bubbling, slowly add the cornstarch slurry, a splash at a time, whilst stirring with the whisk, until the gravy is the desired consistency. Stir in a little gravy browning if you'd like the gravy to be darker. Leave on a very low heat to keep warm.

13.55: Transfer the meat from the board to a warm serving plate – ready for carving at the table. If there are any meat juices on the board, you can add these to the gravy.

13.57: Drain the carrots and broccoli. Place in a serving bowl and top with butter and a sprinkle of white pepper for the carrots, and butter with salt and pepper for the broccoli.

13.59: Remove the Yorkshire puddings and roasted potatoes from the oven and transfer to serving dishes. Remove cauliflower cheese from the oven.

14.00: Carefully pour the gravy into a gravy jug. Time to serve!

Phew!

I know there are a lot of steps there, but I really hope it helped you to prepare an awesome roast beef dinner.

It's kind of tricky pulling together roast beef, Yorkshires, roast potatoes and cauliflower cheese – which all need the oven (and some of those at different temperatures), but so long as the beef is well covered during the resting time, it should still be lovely and warm. If it is a little cooler than you'd like, simply slice it up, transfer to a warmed dish and pour over some of the hot gravy.

Please let me know if you have any questions or comments on this in the blog post:

<https://www.kitchensanctuary.com/roast-beef-dinner/>

If you'd like to see more plans like this, just let me know too (if you have any particular meal request, feel free to include).