



## Prime Rib Roast

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Convection

Temperatures: 400°F / 325°F

Required Accessories: Roasting Tray with Wire Rack + Core Temperature Probe

Preparation Time: 15 minutes

Cooking Time: 1 hour + 20 minutes +  
20 - 25 minutes standing time

Makes: 8 servings

### Cooking tip:

This recipe is written for a bone-in prime rib roast, but the same method is used when roasting a boneless roast. Seasoning the roast overnight before cooking greatly enhances the flavor. Using the Core Temperature Probe will provide an accurate reading of the internal temperature, and allowing the meat to rest after roasting will ensure the meat is cooked to perfection. Adding a cup of water to the Roasting Tray during the initial high heat searing step will minimize the rendered fat from splattering all over the oven.

### For the prime rib:

6 - 7lb (2.7 - 3.15 kg) bone-in prime rib roast

1 tbsp (15 ml) Kosher salt

2 tsp (10 m) freshly ground black pepper

4 cloves garlic, minced

1 tsp (5 ml) mixed Italian seasoning

¼ cup (60 ml) olive oil

1 tsp (5 ml) Worcestershire sauce

### To season the prime rib:

Season the meat all over with the salt and pepper, combine the garlic, Italian seasoning with the olive oil and Worcestershire sauce and rub into the meat. Place the meat on the Roasting Tray with the Wire Rack and insert the meat probe at an angle from above into the center of the roast as far as it will go, taking care not to touch any bone. Set the roast aside to come to room temperature for 1 hour before cooking.

Using the left control knob, set the oven to **Convection** mode. Using the right control knob, preheat the oven to 400°F. When the oven reaches temperature, slide the Roasting Tray onto the bottom rails of the oven and insert the Core Temperature Probe into the receptacle in the oven. Close the door and touch the probe symbol on the right side of the display. Using the right control knob select the desired internal temperature (120°F Rare, 130°F Medium Rare, 135°F Medium). Touch the probe symbol again to confirm.

Set the oven cooking timer for 15 minutes and when the cooking timer has elapsed reduce the oven temperature to 325°F and continue cooking until the desired internal temperature has been reached.

Remove the cooked prime rib from the oven and set it aside to rest for 20 - 25 minutes before carving.

**Tip:** Side dishes such as roasted vegetables can be cooked in the Convection mode 375°F while the roast is resting. A boneless prime rib roast up to 10 lbs is also delicious when cooked on the oven Rotisserie, using the Top Heat mode at 325°F and finished with the Broil mode at 425°F. Since the Core Temperature Probe cannot be used in the Rotisserie mode, check the internal temperature of the meat after 1 hour cooking time using an instant read thermometer to determine the degree of doneness to estimate the timing.