



Prime Rib Roast

Gaggenau Appliances: Combi-steam oven
 Heating Modes(s): Convection + 30% Humidity
 Temperature(s): 400°F / 325°F

Required Accessories: Unperforated Cooking Container + Core Temperature Probe + small roasting rack (optional) + medium saucepan

Preparation Time: 20 minutes preparation

Cooking Time: 1 ½ hours + 20 minutes resting time

Makes: 8 servings

Cooking tips:

When cooking in Convection large cuts of meat are best roasted on a rack in a shallow pan to ensure even results. When cooking a boneless prime rib roast using a rack will prevent moisture loss from the heat of the pan. A bone in roast is presented on its own rack and can be placed directly in the pan.

For the prime rib:

One 3-bone prime rib beef roast, about 6.5 lbs (3 kg)

4 whole cloves garlic

2 large carrots, peeled and chopped into large chunks

3 whole shallots, peeled and cut in half

3 tbsp (45 ml) olive oil

2 tbsp (30 ml) kosher salt

1 tbsp (15 ml) coarsely ground black pepper

2 tbsp (30 ml) finely chopped fresh thyme leaves

1 tbsp (15 ml) finely chopped fresh rosemary

2 tbsp (30 ml) Dijon mustard

1 ½ cups (375 ml) low-sodium beef broth

½ cup (125 ml) red wine

Take the roast out of the refrigerator 1 hour prior to cooking and prepare the rub.

Mince the garlic and combine with the salt, pepper, thyme, rosemary and 2 tbsp of olive oil in a small bowl. Spread the mustard over the roast and press the herb mixture evenly into the mustard. Combine the carrots and shallots with 1 tbsp olive oil and scatter in the bottom of the Unperforated Cooking Container. If using a roasting rack, place it in the middle of the Unperforated Cooking Container, or place a bone-in-roast directly in the cooking container.

Using the left control knob, set the oven to the **Convection + 30% Humidity** mode. Using the right control knob, set the oven to preheat to 425°F. Insert the Core Temperature Probe at an angle into the center of the roast, taking care not to touch bone. Slide the cooking container onto the lowest rails of the oven and insert the probe sensor into the receptacle near the door. Pour the beef broth and wine into the container and close the door. Touch the probe symbol on the control panel and program the probe to reach an internal temperature of 130°F for medium rare, or 140°F for medium. Touch the probe symbol again to confirm.

Set the cooking timer for 15 minutes and when the time has elapsed, reduce the cooking temperature to 325°F. Once the internal temperature has been reached the oven will automatically shut off.

Carefully remove the roast and set it aside on a cutting board to rest for 20 minutes before carving. A flavorful pan sauce using the vegetables and drippings in the roasting pan can be prepared at this time.

For the pan jus:

2 cups (500 ml) low sodium beef broth

1 cup (250 ml) red wine

2 tbsp (30 ml) all purpose-flour

Scrape pan juices and vegetables into a medium saucepan and place over medium heat. Add 1 ½ cups of the beef broth and 1 cup of red wine to the pan and cook for 10 minutes. In a small bowl, whisk the remaining ½ cup of beef broth with the flour.

Strain the pan gravy into a large measuring cup, discard the vegetables and skim off the fat that rises to the surface. Pour the liquid back into the pan and place on a burner set to medium heat.

Stir in the broth and flour slurry and cook over medium heat until slightly thickened to a nice jus consistency.

Tip: To slice a bone-in-roast, remove the bones by slicing along their contour between the meat and the bone. Then slice the meat crosswise against the grain.