



UCOOK

Beef Rump & Horseradish Sauce

with roasted butternut & beetroot

Butternut and beetroot are dressed in thyme and oven roasted to golden perfection. Plated with fresh salad leaves and tender beef rump slices, and finished off with a creamy horseradish drizzle. Simply stunning!

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Hellen Mwanza

Carb Conscious

Strandveld | Grenache

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

1kg	Butternut <i>deseed, peel (optional) & cut into bite-sized pieces</i>
600g	Beetroot <i>rinse, trim, peel (optional) & cut into bite-sized pieces</i>
40ml	Dried Thyme
640g	Free-Range Beef Rump
185ml	Creamy Horseradish <i>(60ml Horseradish Sauce & 125ml Crème Fraîche)</i>
80g	Salad Leaves <i>rinse</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. ROAST VEG Preheat the oven to 200°C. Spread the butternut and the beetroot pieces on a roasting tray. Coat in oil, the dried thyme, and seasoning. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

2. FRY THE STEAK When the roast has 8-10 minutes remaining, place a pan over medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. When hot, sear the steak fat-side down until crispy, 3-5 minutes. Flip the steak and sear until browned, 2-4 minutes per side (for medium-rare). In the final minute, baste with a knob of butter. Remove from the pan and rest for 5 minutes before slicing and seasoning.

3. JUST BEFORE SERVING In a small bowl, loosen the creamy horseradish with water in 5ml increments until drizzling consistency, and season.

4. DINNER IS READY Plate up the rinsed salad leaves and the roast veg, and side with the steak slices. Drizzle the creamy horseradish over it all to finish. Delish, Chef!



Chef's Tip

Air fryer method: Coat the butternut and the beetroot pieces in oil, the dried thyme and seasoning. Air fry at 200°C until crispy, 25-35 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	448kJ
Energy	107kcal
Protein	6.8g
Carbs	7g
of which sugars	1.6g
Fibre	1.6g
Fat	3.7g
of which saturated	1.7g
Sodium	62mg

Allergens

Sulphites, Cow's Milk

Eat
Within
3 Days