



BARBECUED BEEF WITH PEPPER CRUST

- 1 tablespoon olive oil
- 2 teaspoons ground mixed peppercorns
- 1 tablespoon wholegrain mustard
- 2 teaspoons chopped fresh thyme leaves
- 1 1/2 cups barbecue sauce (see related recipe)
- 1.4kg piece beef scotch fillet



Preheat barbecue to high, leaving hood closed. Tie beef with kitchen string at 4cm intervals (to maintain shape during cooking). Combine oil, pepper, mustard, thyme and 1/2 cup sauce in a flameproof roasting pan. Add beef. Turn to coat.

Transfer beef to barbecue chargrill, reserving oil mixture. Cook, turning, for 5 minutes or until browned. Return beef to pan. Reduce heat to low. Baste beef with oil mixture. Cook, covered, for 1 hour for medium or until cooked to your liking.

Remove beef. Cover with foil. Stand for 15 minutes. Slice. Serve with remaining barbecue sauce.

