

PRIME RIB ROAST WITH ANCHOVY BUTTER

{SERVES 10}

INGREDIENTS:

- 1 Prime Rib Roast, between 3 and 4kg Olive oil
- [Anchovy butter]
- 125g salted butter
- 15g flat leaf parsley
- 4 anchovy fillets
- Zest of 1 lemon

[Spice rub]

- 2 T flaky salt
- 2 t cracked black pepper 2 t ground coriander
- 2 t brown sugar
- 1 t instant coffee
- 1 t smoked paprika

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Grill Grid and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Chop up the anchovies and parsley and mix with the butter (room temperature).
4. Add the lemon zest and mix through.
5. Roll out some cling film and scoop the butter onto it in the shape of a log.
6. Roll up the 'log' and tear off the cling film.
7. Holding both ends tightly, roll the 'log' forward on the work surface and you will see it tighten up and round off nicely.
8. Keep rolling until you have a nice shape, then tie off the ends and pop it in the fridge or icebox to set.
9. Rub the entire roast with olive oil and then the spice rub, make sure you get it in all the nooks and crannies.
10. I add a little water to the moat to keep things moist in the beginning.
11. A 4kg roast should take roughly 3.5 to 4 hours to cook, so you will either need a second CobbleStone ready to go after 2 hours, or you need to get some charcoal ready before that point.
12. Place the roast on the Fenced Roasting Rack, bone side down and cover with the Dome Cover.

[THE SWITCH]

TIP: Don't wait until the two hour mark to start preparing your coals. (If you don't have a second CobbleStone) the meat will cool down way too much while you wait.

13. Remove the Dome Cover. Lift the rib roast, Fenced Roast Rack and Grill Grid in one go.
14. Place the Dome Cover over the roast to keep it warm while you switch the CobbleStone or add more prepped coals.
15. Don't forget to let the CobbleStone turn grey before you return the roast and cook for a further 1 1/2 - 2 hours.

NOTE: The meat should rest, wrapped loosely in some tin foil for at least half an hour. To serve, remove the anchovy butter from the cling film and cut into slices. Carve the prime rib roast and enjoy.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.