



## ROAST BEEF OPEN SANDWICH AND CARAMELISED ONION, WHOLEGRAIN MUSTARD AND PICKLES

— with *Spier Signature Cabernet Sauvignon* —

More than 300 years of winemaking tradition goes into every bottle of Spier Signature Collection. That means caring about the land, the vines and, most importantly, the people that help to create our award-winning wines.

Easy-going, the Spier Signature collection is perfect for celebrating with family and friends, or silently sipping to unwind after a long day.

The Spier Signature Cabernet Sauvignon is as comfortable sitting alongside a prime cut of steak as it is a sandwich. If you're craving a quick and flavourful weekday meal, make the most of an economical cut of beef (like silverside) with this easy recipe. While your meat is roasting, you can round up the other ingredients for assembling sandwiches in a flash. Be generous with all of the toppings, especially the mustard sour cream!

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**Drink Responsibly. Not For Persons Under The Age Of 18.**

## INGREDIENTS

- at least 500g boneless beef roast (silverside or brisket)
- 30ml (2 tablespoons) Dijon mustard
- salt and pepper to taste
- 45ml (3 tablespoons) olive oil
- 3 onions, halved and thinly sliced
- 1 sprig of chopped rosemary, leaves only (discard woody stalk)
- 45ml (3 tablespoons) brown sugar
- 45ml (3 tablespoons) balsamic vinegar
- 4-8 thick slices of sourdough bread
- butter, for spreading
- 1/2 cup thick sour cream
- 45ml (3 tablespoons) wholegrain mustard
- a few sliced sweet and sour pickled gherkins
- a small bunch of rocket leaves for topping

SERVES  
4

## METHOD

*For the beef roast:*

Preheat the oven to 180°C. Place the beef on a sheet of foil on top of a roasting tray, then rub it all over with Dijon mustard and season with salt and pepper. Close the foil around the beef (wrap it up), then roast 30 minutes per 500g of meat (30 minutes for 500g, 45 minutes for 750g, 1 hour for 1kg). Remove from the oven, open the foil and leave to cool.

*For the caramelised onions:*

While the beef is roasting, caramelise the onions until completely soft in a wide pan with oil and rosemary over medium heat (at least 15 minutes). Add sugar and balsamic, then turn up the heat and stir, simmering until the sugar melts and the onions caramelize. Remove from the heat and set aside to cool, then slice thinly using a sharp knife or meat shaver.


*To assemble:*

Butter the bread and thickly spread the sour cream and wholegrain mustard mix. Top with thinly sliced meat, pickles, caramelised onion and rocket. Serve warm or at room temperature.



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

*Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at [shop.spier.co.za](http://shop.spier.co.za)*

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