

Roasted Garlic and Horseradish Crusted French Roast

Recipe By Rivky Kleiman



Cooking and Prep:  10
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Serves:  10

Contains: 

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

Ingredients (9)

Main ingredients

- 4–6 pound french roast or the equivalent
- 3 heads garlic (36 garlic cloves), unpeeled
- 1/4 cup **Bartenura Olive Oil**
- 1/4 cup prepared white horseradish (or freshly grated)
- 1/2 teaspoon kosher salt

- 1/4 – 1/2 teaspoon black pepper
- 2 tablespoons **Baron Herzog Chenin Blanc** or other white wine
- 1 tablespoon **Gefen Mayonnaise**

Sommelier Suggests

- Herzog Variations Five**
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Start Cooking

Prepare Garlic Horseradish Sauce

1. Preheat oven to 350 degrees Fahrenheit.
2. Place unpeeled garlic cloves in a baking dish. Toss with olive oil, coating well. Bake for 30 minutes. Remove from oven and cool.
3. Lower oven temperature to 200 degrees Fahrenheit.
4. Remove garlic cloves from olive oil, **RESERVING** the oil.
5. Pop garlic cloves out into a food processor. Add reserved oil, kosher salt, pepper, white wine, and mayonnaise. Pulse and mix until a creamy consistency is reached.

Roast

1. Rinse the roast and pat dry. Sprinkle with 1 tablespoon olive oil, kosher salt, and pepper.
2. Sear the roast in a large, greased frying pan over high heat, about 4 minutes per side.
3. Smear garlic horseradish sauce all over the roast. Place it in the oven on a lower rack and roast it slow and low, uncovered, for 1 and 1/2 to 2 hours per pound of meat. Raise the temperature to 225 the last hour.
4. Keep meat covered until ready to slice.

Variation:

Alternatively you may bake the roast at 325 degrees Fahrenheit for about 18–20 minutes per pound, or until internal temperature reaches 130–140 degrees.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.