

# Coffee-Rubbed Roast

Recipe By *Michal Frischman*



Cooking and Prep:  1  
h 45 m

Serves:  8

No Allergens

**Preference:** Meat

**Difficulty:** Medium

**Occasion:** Shabbat, Passover

**Diet:** Gluten Free, Low Carb

**Source:** Family Table by  
Mishpacha Magazine

Coffee-rubbed meats are really trendy these days, and I usually fall into the camp of those who roll their eyes and think trends are overrated. When I finally gave in to see what the hype was all about, I was pleasantly surprised! The coffee adds a real depth to the roast and plays really nicely off the smokiness of the other spices. Use whatever coffee you like best, but if you don't want a very overt coffee flavor, I would go with a light or medium roast.

## Ingredients (11)

### Coffee-Rubbed Roast

- 1 (3- to 4-lb./1- and- 1/2- to 2-kg.) French roast
- 2 tablespoons **Bartenura Olive Oil**
- 3 tablespoons coffee granules (see note)
- 1 tablespoon sugar
- 3 tablespoons brown sugar

- 1 tablespoon onion soup mix
- 1 tablespoon garlic powder
- 2 tablespoons paprika
- 1 tablespoon salt
- 1 teaspoon pepper

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### Sommelier Suggests

- [Château Moulin Riche](#)
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## Start Cooking

### Make the Roast

1. Preheat oven to 425°F (220°C).
2. Rub the roast all over with olive oil. Combine all spices and liberally coat all sides of the roast so it makes a thick crust.
3. Bake uncovered for 25 minutes or until browned, then reduce the heat to 300°F (150°C) and continue to bake for an hour to an hour and a half, or until the internal temperature of the meat is about 145°F (60°C) for medium rare.

#### Note:

I prefer to use Elite instant coffee, which is a fine powder, for this recipe, so I don't find myself with a mouthful of coffee grounds.

### Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis

Food and prep: Rachel Mintz