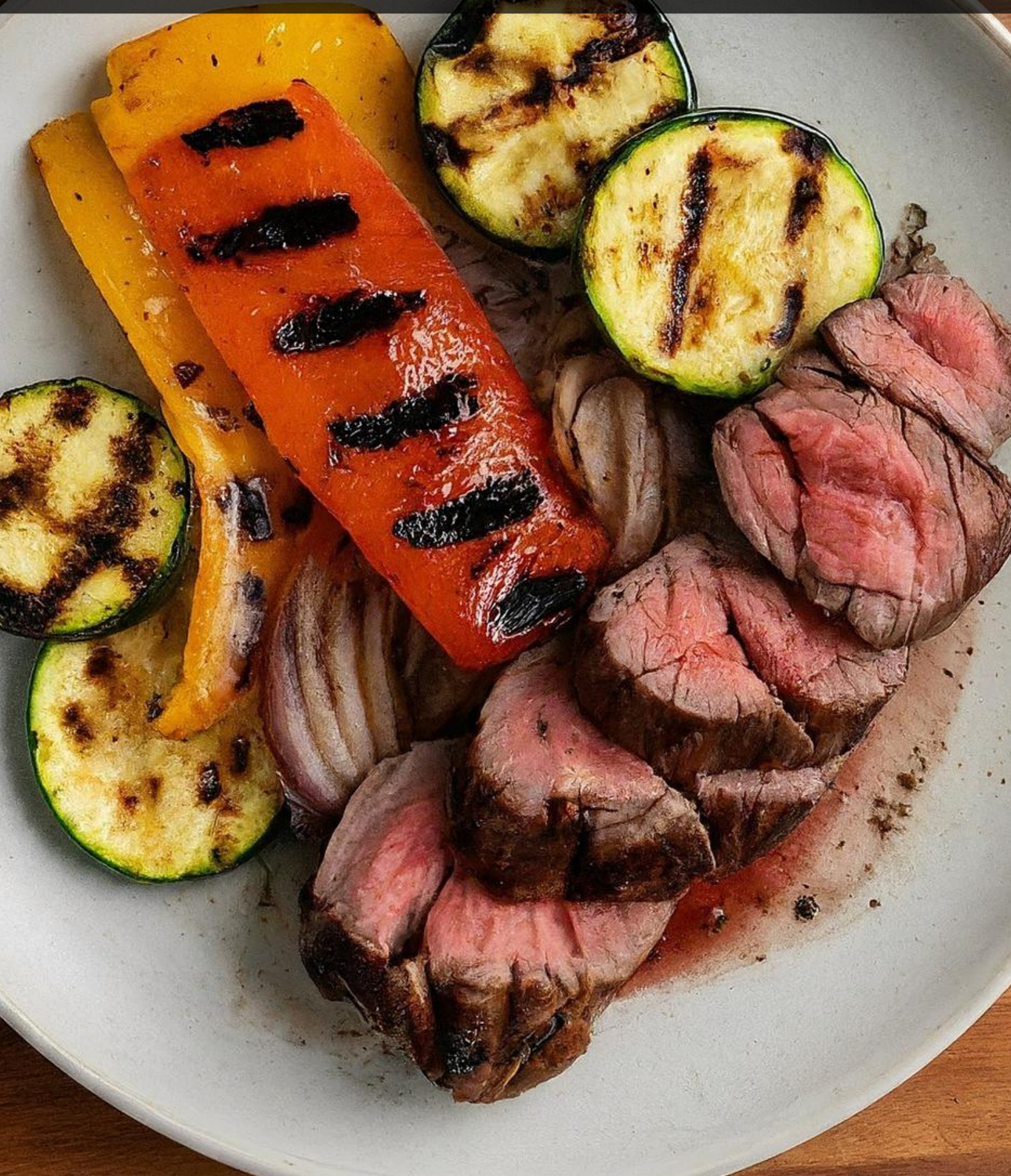


the COBB[®] way

Rump Tail Roast





Ingredients

- Tail of rump
- Extra virgin olive oil
- 2 Red onions roughly cut
- 1 White onion roughly cut
- 1 Red bell pepper roughly cut
- 250g Baby potatoes halved
- 1 cup Meat broth
- 1 glass of White wine (optional)
- Garlic
- Parsley
- Rosemary
- Salt & pepper to taste

tsp = teaspoon

tbsp = tablespoon



Directions

1. Light the COBB with a CobbleStone. When the CobbleStone is grey, preheat the Frying Dish and Dome Lid for 10 minutes.
2. Pour olive oil into the Frying Dish – season with salt and seal the rump tail on both sides with garlic and reserve.
3. Sauté the roughly cut vegetables, season with rosemary.
4. Place the rump tail in the middle of the vegetables, add the broth until almost covered along with the potatoes cut in half, cook for 35 minutes with the lid on and the last 10 uncovered.
5. Serve with fresh parsley.

tsp = teaspoon

tbsp = tablespoon

