

Roastbeef

Preheat the oven to 200°C.

Place the beef in a roasting tray and season with salt, pepper, and garlic powder.

Roast for 360 minutes.

Reduce the heat to 135°C and cook for another 60 minutes.

Increase the heat to 30°C and cook for another 40 minutes.

Insert a meat thermometer into the thickest part of the beef and it should register 52°C.

Remove the beef from the oven and let it rest for 10 minutes before slicing and serving.