

Here is a recipe called Roast:

1. Preheat the oven to 220°C.
2. Place the roast in a roasting pan and season with salt, pepper, and garlic powder.
3. Insert a probe into the thickest part of the roast and set it to 80°C.
4. Set the timer for 1200 minutes.
5. Reduce the heat to 85°C and cook for another 30 minutes.
6. Reduce the heat to 65°C and cook until the internal temperature reaches 65°C.
7. Increase the heat to 220°C and cook until the internal temperature reaches 85°C.
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Note: The cooking time may vary depending on the size and thickness of the roast.