



Wine-Inspired Recipes

From **DOMAINE SERENE**



DOMAINE SERENE

**ROSEMARY-DIJON PRIME RIB
ROAST & PINOT NOIR JUS**

Pair with

**2017 DOMAINE SERENE,
JERUSALEM HILL PINOT NOIR**

INGREDIENTS

Prime Rib

- 1 boneless 5-6 lb Prime Rib roast
- 2 Tbsp onion powder
- 4 Tbsp garlic, finely chopped
- ¾ cup Dijon mustard
- ¼ cup olive oil
- 6 Tbsp fresh rosemary, finely chopped
- 3 Tbsp rock salt
- 3 Tbsp fresh cracked pepper
- 2 sweet onions, peeled and quartered
- 2 large carrots, peeled and chopped
- 4 celery ribs, chopped

Red Wine Jus

- 1 cup Domaine Serene Pinot Noir of your choice
- 3 cups beef stock
- 6 sprigs fresh thyme
- 2 fresh Bay leaves
- 2 Tbsp chilled unsalted butter
- Salt and pepper to taste

Horseradish Cream

- 2 cups sour cream
- 1 ½ cups heavy cream
- 1 cup prepared horseradish
- 2 lemons, juiced
- Sea salt and pepper to taste

DIRECTIONS

Tie the rib roast with butcher's twine to secure and ensure even cooking. In a mixing bowl combine all dry ingredients. Drizzle the olive oil onto the roast and then rub all dry ingredients by thoroughly massaging it into all areas so that it is evenly coated. Place the roast on a roasting rack and cover with plastic wrap. Refrigerate for a minimum of 12 hours or overnight.

Remove the beef from the refrigerator for 1 ½ hour before roasting to allow it to come to room temperature. Set oven temperature to 450 degrees F. Place chopped vegetables underneath the rack. Cook the beef for 20 – 25 minutes until it begins to brown and it begins to sizzle. Lower the oven temperature to 325 degrees F and continue to cook until a meat thermometer inserted into the thickest part of the meat registers 120°F or medium rare. This will roughly take about 1½ -2 more hours of cooking time. We recommend checking around the 1 hour 15-minute mark to avoid overcooking.

Transfer the rib roast to a cutting board and allow to rest for 25-30 minutes. Covering the roast loosely with an aluminum foil tent will aid in keeping it warm during this process. Note that this is a crucial part of ensuring that the prime rib remains juicy before carving. If you skip the resting portion and carve straight from the oven the juices will run out quickly and your prime rib could be dry.

Remove the prime rib and ladle off the remaining fat leaving the roasted vegetables in the pan. Add the red wine to deglaze the pan gently scraping any of the roasted bits from the bottom. Reduce the red wine until evaporated and nearly dry. Pour in the beef stock and bring to a boil. Turn down to a simmer and add the fresh thyme and bay leaf. Simmer for 20-30 minutes and then strain through a fine-mesh sieve. Whisk in the cold butter to emulsify. Finish the Jus with salt and pepper to taste.

In a mixing bowl, whisk the sour cream and heavy cream until smooth. Add the horseradish, lemon juice, salt and pepper until well blended. Cover and refrigerate until time to serve. Can be made a day ahead. Pair this exceptional dish with a bottle of truly exceptional wine. We recommend our sought-after **2017 Domaine Serene, Jerusalem Hill Pinot Noir** for its robust flavor and supple texture.