BASCO
GOURMET SPAIN TO YOUR DOOR

Roast Galician Rib of Beef



PREP TIME
10 MINS

COOK TIME
2HRS

TOTAL TIME
2HRS 10 MINS

SERVES SERVES 8

EASY

Ingredients

1 Galician rib of beef (4–5kg, on the bone)
Extra virgin olive oil
Sea salt
Freshly cracked black pepper
2 whole garlic bulbs, halved
3 sprigs rosemary
6 sprigs thyme

Method

Remove the beef from the fridge at least 2 hours before cooking. This is key for even roasting and achieving that perfect pink centre.

Preheat the oven to 240°C. Rub the rib generously with olive oil, sea salt and cracked black pepper. Place in a large roasting tray with the garlic, rosemary and thyme.

Roast at 240°C for 20 minutes to develop a deep, caramelised crust.

Reduce the oven to 160°C and continue roasting for 1 hour 40 mins – 2 hours for medium-rare (perfect pink) (Internal temperature guide: 50–52°C before resting).

Remove from the oven, cover loosely with foil and rest for 30–40 minutes. The temperature will rise and the juices will redistribute, ensuring a succulent finish.

Carve into thick slices between the bones or remove the bone and slice across the grain. Sprinkle with a final pinch of sea salt before serving.

For extra depth, baste the beef with its own fat every 30 minutes during roasting. The bone and fat cap will naturally enhance flavour—no need to overcomplicate.

Crispy roast potatoes, roasted garlic from the tray, and a simple green salad or grilled piquillo peppers.

Serve with a glass of La Rioja Alta Gran Reserva 904 — a classic, elegant Rioja with layers of red fruit, vanilla, spice and tobacco, offering silky texture and long complexity that pairs beautifully with rich roasted beef. Decant for at least 1 hour before serving to fully open up its aromas and depth.

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