Holiday Ribeye Roulade with Cranberry, Mushroom & Chestnuts

Ingredients

Ribeye cap

1 10oz package cremini or button mushrooms

1 leek

1 8oz bag whole peeled & roasted chestnuts

cranberry sauce\* (about 4 tablespoons spread thinly over the ribeye cap)

rosemary, for garnish

pomegranate seeds, for garnish

\*Ingredients for homemade cranberry sauce

1 bag fresh cranberries

8oz orange juice

1/2 cup sugar or light brown sugar

2 tablespoons honey

2 cinnamon sticks

2 bay leaves

To make the cranberry sauce:

1. Add all the ingredients to a pot over a high heat and bring to a boil.
2. Reduce the heat and allow the cranberries to simmer until they soften.
3. Using a spatula or wooden spoon crush the cranberries against the side of the pot (it doesn’t have to be all of them. This is to release the natural pectin so the sauce thickens)
4. Allow to cool. Reserve about 4 tablespoons for the ribeye cap and store the rest in an airtight container in the fridge for up to 3 weeks or freeze

To make the roulade:

1. Trim, clean, and finely chop your leek and clean and finely chop the mushrooms (Blitz them in a food processor if you prefer.)
2. Heat a skillet over a medium flame and add a generous glug of olive oil and heat. When you can feel the warmth of the oil when hovering your hand over it add the finely chopped leek and mushrooms. Stir, season with salt and pepper, and allow to soften and cook down (about 10-15 minutes). Once they have reduced, turn off the heat and allow to cool slightly.
3. Finely chop the chestnuts, until they are almost a powder and can be easily scattered over the ribeye cap. Set aside in a bowl.
4. Preheat your oven to 350F and set a large cast iron skillet over a low flame to start heating up.
5. Gather all the elements of the roulade, plus butchers twine and a pair of kitchen shears
6. Lay the ribeye cap out flat on a clean working surface and generously season with salt and pepper on both sides.
7. Spoon the cranberry sauce onto the ribeye cap and spread a thin, even layer, leaving about 1/2 inch border on all sides of the ribeye cap.
8. Dollop the mushroom and leek mixture on top of the cranberry sauce layer and spread evenly.
9. Scatter the chestnuts evenly on top of cranberry and mushroom layers.
10. Roll the ribeye cap tightly. Don’t worry if excess mixture squeezes out, simply wipe away before tying.
11. Tie the roulade with butchers twine in 1 inch sections all the way along the log to keep it secure. A bonus length-wise tie can be added down the center for extra hold.
12. Transfer the roulade to the heated cast iron skillet and turn the heat from low to a medium. Brown on all sides of the roulade before transferring to the oven.
13. Cook in the preheated oven for about 35-40 minutes, or until the internal temperature reaches at least 145F.
14. Allow to rest at least 20 minutes before slicing to ensure the juices don’t run. Serve with your favorite holiday sides.