



MOROCCAN

Chermoula Tri-tip

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	15 min + 2 hr marinating	35 min	Roast	Tri-tip

Ingredients

- 1 tri-tip roast, about 900 g (2 lb), trimmed

CHERMOULA

- 1 bunch cilantro, roughly chopped
- ½ bunch flat-leaf parsley, roughly chopped
- 4 cloves garlic
- 1 tsp ground cumin
- 1 tsp sweet paprika
- ½ tsp ground ginger
- ½ tsp chilli flakes

CHERMOULA (CONT.)

- Pinch of saffron threads, soaked in 1 tbsp warm water (optional)
- Zest and juice of 1 lemon
- 80 ml (⅓ cup) olive oil
- 1½ tsp salt

TO SERVE

- Couscous or flatbread
- Preserved lemon (or 1 tsp grated lemon zest stirred into the couscous), olives, roasted carrots

Steps

1. Blend or finely chop the chermoula ingredients into a loose, bright green paste.
2. Set aside one-third of it for serving. Rub the rest all over the beef, cover, and marinate for 2 to 12 hours in the fridge.
3. Heat the oven to 230°C (450°F) with a rack in the middle. Remove the beef from the fridge 30 minutes before roasting and scrape off the excess herbs so they do not scorch.
4. Place the roast fat side up on a rack in a roasting tin. Roast for 15 minutes until the surface browns.
5. Lower the oven to 180°C (350°F) and roast 15 to 20 minutes more, until a thermometer in the thickest part reads 54°C (130°F).
6. Rest on a board, loosely covered, for 10 minutes.
7. Slice thinly against the grain and spoon over the reserved chermoula.
8. Serve with couscous, roasted carrots and preserved lemon.

Notes

- **Make ahead:** chermoula keeps 3 days refrigerated; the herbs fade, so make it close to serving.
- **Hotter:** add a diced fresh chilli or ½ tsp harissa.
- **Other cuts:** top sirloin roast, or steaks on a grill.
- **Freezer:** freeze spare chermoula in an ice-cube tray for 3 months; it holds its colour well under the oil.
- **Chef's touch:** spoon the reserved chermoula over the beef while it is still warm; the heat releases the garlic and herb aroma.