Roast Beef with Gravy

**Ingredients**
- 2.5 kilos beef, silverside or rump, for roasting
- salt
- 500 g red wine
- 100 g vinegar, red wine
- 3 onions, thinly sliced
- 1 carrot, thinly sliced
- 10 cloves, whole
- 8 pepper corns
- 3 bay leaves
- 3 sprig(s) thyme
- 2 sprig(s) parsley
- 4 tablespoon(s) butter
- 4 slices bacon, thinly sliced
- 3 tablespoon(s) all-purpose flour
- 2 tablespoon(s) granulated sugar
- 50 g raisins
- juice, of 1/2 lemon
- 2 tablespoon(s) parsley, finely chopped

**Method**

1. Place the meat in a large bowl. Generously season with salt.
2. Fill a large pot with 1 liter water. Add the wine, vinegar, 1 onion, carrot, bay leaves, whole cloves, whole peppercorns, thyme and parsley. Bring to a boil.
3. Pour over the meat. Let it marinate in the refrigerator for 5 days. Turn it over twice a day so it can marinate evenly.
4. Remove from marinade and pat dry with paper towels. Reserve marinade and vegetables. Pass the marinade through a sieve and reserve 5 cups of it.
5. Heat 2 tablespoons of butter in a deep, large frying pan. Add the bacon and cook until it releases its fat and becomes crunchy.
6. Remove from frying pan with a slotted spoon. Add the beef to the butter and bacon fat and brown on all sides. Remove from pan and transfer to a baking pan.
7. Preheat oven to 160° C (320°F) Fan.
8. Add the remaining onions to the pan. Sauté until caramelized, over low heat.
9. Add the caramelized onions, 5 cups of reserved marinade and vegetables to the baking pan. Cover the meat with parchment paper and aluminum foil.
10. Roast for 2 ½ hours.
11. Remove from oven and pass the sauce through a sieve and into a bowl. Set aside.
12. Add the remaining butter to a saucepan and melt it over medium heat. Add the butter and sugar. Beat continuously with a hand whisk, until the mixture turns a light golden.
13. Add the sauce that we set aside, the lemon juice and raisins.
14. Cook until the gravy thickens, about 10 minutes.
15. Slice the meat and serve with the gravy, bacon and finely chopped parsley.