

Butter can also be substituted with home made garlic butter which incorporates, butter, garlic, pepper, herbs and chives)

TOMAHAWK STEAK WITH ROASTED MUSHROOMS & TOMATOES

INGREDIENTS

1.2-1.5 kg Tomahawk steak	Butter (to place on steak while it's resting)
Salt & Cracked black pepper	Cherry tomatoes
Oregano	Mushrooms
Garlic powder	Extra virgin olive oil
Onion flakes (powder)	Foil
	Rosemary

METHOD

1. Set the barbecue burners to high and bring the temperature to 500 °F or 260°C with the hood down. This should take around 5 minutes depending on outdoor temperature. Once it reaches the desired temperature, open the lid and leave all four burners on high to maintain the desired grill temperature.
2. Let the steak reach room temperature for at least an hour before cooking.

Place the mushrooms and tomatoes on a plate, drizzle with olive oil, and season with salt and pepper to prevent the tomatoes from sticking to the grill.
3. Brush the steak with extra virgin olive oil and season with salt, pepper, oregano, garlic powder, and onion flakes. Repeat on the other side. Rub the sides of the tomahawk with the spices.

When ready, place the steak on the grill with all four burners on high. Add the mushrooms and tomatoes to the barbecue.

After 1 minute, move the tomatoes to the top grill. Check the mushrooms (they may need a bit more time) and place them on the top grill as well. After 2-3 minutes, flip the steak and sear for another 2-3 minutes.
4. After searing the steak, lower the burners and cook for another 5 minutes per side. Prepare the butter and foil while the steak cooks.

Once it reaches your desired temperature (140°F or 70°C for medium-rare), transfer the steak, add butter, wrap in foil, and let it rest for 7-10 minutes.

Check the internal temperature while cooking, as it will rise slightly once removed from the grill.
5. Once the mushrooms and tomatoes are cooked, place them on the serving platter. After resting, remove the steak from the foil, cut the meat off the bone, and slice it. Serve the meat and bone alongside the mushrooms and tomatoes.

3 SERVES | COOK 10-20 MINUTES

GAS

