



Butter can also be substituted with homemade garlic butter which incorporates, butter, garlic, pepper, herbs and chives

3 SERVES | COOK 20-25 MINUTES

ELECTRIC

# AMERICAN TOMAHAWK STEAK

## 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	Rosemary

## METHOD

1. Set the CrossRay electric barbecue temperature at 580 °F or 300°C. This should take around 5-10 minutes depending on outdoor temperature.
2. Allow the steak to come up to room temperature while preparing the grill. We recommend removing the steak from the refrigerator at least one hour before you are ready to cook.
3. Generously wipe with a brush some extra virgin olive oil and then season steak with salt, pepper, oregano, garlic powder and onion flakes. Repeat on other side. Rub sides of tomahawk steak with spices from around steak. If more is needed, apply as required.
4. Once barbecue has reached the required temperature, place the tomahawk onto the grill. Put the lid down and cook the tomahawk for 3 minutes or until it's golden brown and turn over and repeat. Once you have finished searing your steak, place tomahawk steak on top grill for around 10 minutes either side. It is suggested that during this time, you test the internal temperature of the meat to ensure it is cooked to your liking.

For medium rare you want an internal temp of around 140 °F or 70°C. Please note, the internal temperature of the meat will increase slightly after it has been removed from the grill, so keep that in mind. With around 5 minutes to go or just before you are planning on removing your steak, place the mushrooms and tomatoes on the bottom grill of the barbecue to cook through. Depending on size, the mushrooms and tomatoes should be ready in around 10 minutes.

5. Once you have cooked your steak to an internal temperature of your liking (in this example we are cooking it medium rare) transfer the steak to your work area. Place some rosemary (sticks) on the steak and place 2-3 slices of butter on top and wrap it in foil to rest for between 7-10 minutes.

Remove mushrooms and tomatoes from barbecue once cooked to your liking and place in a side plate to plate up once the steak has rested. Remove steak from foil, slide or prepare to your liking and add mushrooms and tomatoes to serve.

