

CHARGRILLED TOMAHAWK

PREP TIME 5 MIN | COOK TIME 20 | SERVES 10

By Sean Hall, Executive Head Chef at 6Head

INGREDIENTS

- 2 x 1.5kg tomahawk steaks
- Sea Salt to season
- 60mls olive oil
- ½ bunch rosemary, tied
- 60mls lemon juice

METHOD

1. Remove tomahawks from the fridge 15 minutes to 1 hour before cooking and rub with oil, season liberally with sea salt.
2. Place a slit in the meat near the bone and bash meat out gently. This ensures even cooking of the steak.
3. Heat a barbeque grill to a high heat. Grill the tomahawks, turning occasionally for 10-15 minutes each side, or until core temperature is between 58 ° C-65 ° C or until cooked to your liking. Brushing throughout with rosemary brush.
4. Transfer to a tray, drizzled with lemon juice and oil. Cover loosely with foil to rest for 15 minutes. Place tomahawks back on grill for 4 minutes prior to serving.
5. Carve steak, sprinkle with shaved truffle, and serve with sides of your choice.

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