

FOOD STUFF

TOMAHAWK STEAK

Serves 2

The Tomahawk is one of largest steaks in Australia, weighing in at 1.3kg – 3.6kg (1.8kg average). Each Tomahawk is a rib-eye, or scotch fillet on the bone, and comes from the coveted Wagyu beef. Its namesake is the mammoth 30cm of rib bone left on the cut which consists of tender intercostals meat; a carnivore's dream.

(Not our words – taken from the internet)

Ingredients

1 Tomahawk steak approx 1.5kg each
Extra virgin olive oil (EVOO)
Sea salt
Freshly ground black pepper
Cajun butter

Method

- Pre heat the BBQ hotplate to a high heat
- Season & oil the meat
- Cook for 6-7 minutes each side depending on thickness of the steak and your required degree of doneness, taking care not to pierce the meat (use tongues)
- Remove from the heat, set aside to rest for approx 5 mins in a warm place whilst you finish your corn
- Serve with Cajun butter & blackened corn

CAJUN BUTTER

Ingredients

50g butter, softened
1small red chilli, de seeded, finely chopped
½ tsp Cajun spice
2 tsp finely grated lemon zest
Freshly ground black pepper

Method

- Combine ingredients in a bowl
- Transfer to a sheet of greaseproof paper
- Roll into a log in grease proof paper, Refrigerate
- Great on BBQ steak & or corn

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