



READY TO COOK
BY HARRIS FARM

GRILLED TOMAHAWK WITH HERBED BUTTER



PREP
15 min



COOK
45 min



SERVES
4

INGREDIENTS:

- > 1 Tomahawk Steak
- > 120g Butter
- > 2 Garlic Cloves
- > ½ Tbsp Chopped Thyme
- > ½ Tbsp Chopped Rosemary
- > ½ Tbsp Chopped Dill
- > ½ Tbsp Chopped Tarragon
- > 1 tsp Dijon Mustard
- > ½ tsp Salt
- > ½ tsp Pepper
- > ½ Lemon Zest

METHOD - GET COOKING!



1 Preheat your Gas or Charcoal BBQ until approx. 250°C.

2 Pat dry the Steak and season with salt and pepper. (You can do this the night before and leave it uncovered in the fridge). Then remove from the fridge at least 1hr before cooking so it reaches to room temperature.

3 For the herbed butter, remove the butter from the fridge 1 hr before using it so it is soft. Finely chop or crush the garlic.

4 Place the butter, garlic, herbs, mustard, the zest of half a lemon, salt and pepper into a mixing bowl. Mix well until well combined and set aside.

5 Grill the Steak for approx. 2-3mins on each side including the lateral side of the steak. Then place the steak on not so hot side of the BBQ if using charcoal or turn down to medium if using gas.

6 Cover with the lid and let it cook for 15-20mins turning every 2-3mins and depending of how cooked you would like to have it and depending on the thickness of the steak. If using a thermometer, pierce it to the middle of the steak and make sure it reaches to approx. 55°C for medium rare.

7 Remove from heat and brush with a generous amount of herbed butter on both sides. Let it rest for 15mins partially covered with foil. Slice of the bone and slice the steak across into 1cm thick slices. Serve with extra herbed butter and squeeze lemon juice on top.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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