

# Waagyu x Jubel Glazed Tomahawk Box

CHILL YOUR  
BEERS!!



## Instructions - From Chilled

- Remove steak from bag & pat dry. Leave on a plate/board at room temp for 15-20mins. Preheat oven to 200c/180c fan/gas 6.
- Remove potatoes from bag, place onto a tray and roast in oven for 30mins.
- Place a large frying pan on high heat and pour in 3tbsp of neutral oil (e.g. veg, sunflower, rapeseed). Season steak with seasoning mix to taste.
- When pan is smoking hot, place steak in pan and push down slightly so that the meat is in full contact with the pan. Sear until golden on one side, then turn over. Remove steak from pan and place on an oven tray.
- Cook in oven:

8mins rare

10-12mins medium rare

14-16mins medium

18-20mins medium well

28mins well done

- 5mins before the end of your cooking time, brush the steak with Grapefruit Jubel & Rosemary Glaze.
- Remove from oven and cover with tin foil/a bowl. Rest for 10mins before slicing.
- Remove bread from packaging and place into oven for 5mins.
- Mix the slaw with the dressing to taste.
- Serve up & enjoy!



Prepare Time  
15 Minutes



Cook Time  
30 Minutes