

## Roast & Carvery

PREP TIME 15 MIN | COOK TIME 50 MIN | SERVES 10

### REVERSE SEARED TOMAHAWK

#### Method

1. Reverse sear tomahawks: Pre-heat oven to 70 ° C, dry heat. Place tomahawks in a gastronome and into the oven. Cook to internal doneness of 44 ° C. Remove from oven and allow to rest.
2. Finish tomahawks by cooking over a hot grill for 6 minutes each side. As tomahawks release from the grill naturally, turn one quarter turn, or 45 degrees, using the centre of the meat as an axis point. Repeat process with the other side. Remove and rest.
3. Slice and serve with vegetables and chimichurri sauce.

#### INGREDIENT LIST

##### Beef

- 2 x 1.5kg tomahawk steaks

##### Other ingredients

- Salt and pepper
- Olive oil

##### Serving Suggestions

- Blistered radicchio
- Fire roasted capsicums
- Char grill broccolini
- Chimichurri sauce

