

BEEF TOMAHAWK STEAK



Suitable for hungry men!

If meat is your thing, we've got the perfect tomahawk steak recipe for your next gathering. With carefully selected spices and an array of fresh vegetables, we've prepared a feast for the hungry. So, roll up your sleeves and let's get serious about braaiing.

INSTRUCTIONS:

1. Start with generously seasoning the steaks with salt, pepper and cajun spice.
2. Next, gently baste the steaks with the truffle oil.
3. Once well-covered in oil, rub the meat with the last bit of dry ingredients: rosemary and thyme.
4. Leave the steaks to marinate for at least 2 hours.
5. Cut your vegetables into large chunky pieces.
6. Once your braai is hot, braai the steak for approximately 4 minutes on each side, along with the seasonal vegetables. Gradually turn the veggies until golden and soft.
7. Rest the meat in a dish with butter for 5 minutes.
8. Add the vegetables to the dish and serve.

Prep time: 2 hours
Cook time: 15 minutes
Serves 4 people

INGREDIENTS

2x 700g tomahawk steaks
500g seasonal vegetables
500g butter
250ml truffle oil
20g rosemary
20g thyme
10g salt
10g pepper
10g Cajun spice

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MEGAMASTER RECIPE TIPS



TIP 01

Always make sure your steak is at room temperature before braaiing. Braaiing or frying it from cold will stop the heat from penetrating to the middle.



TIP 02

To grill your 2.5 cm thick steak to rare, you need to cook it for 1-2 minutes each side, letting it rest for 6-8 minutes. For a medium-rare, cook it for 2-2.5 minutes each side, and for well-done, cook it for 4.5 minutes each side, letting it rest for 1 minute.



TIP 03

If you don't have truffle oil, extra-virgin olive oil is a good substitute because it has roughly the same consistency and texture.