



TOMAHAWK STEAK WITH SALSA VERDE

Ingredients

1 Tbsp Pukara truffle oil
Pinch of Tasman sea salt
Tomahawk steak (scotch fillet on the bone)
30g Ashgrove herb and garlic butter
1 garlic clove
3 sprigs of thyme
For the salsa verde;
1 cup coriander, roughly chopped
1 cup parsley, roughly chopped
1 Tbsp dijon mustard
½ garlic clove
1 anchovy fillet
1 Tbsp lemon juice
1 ½ Tbsp Pukara olive oil
1 ½ Tbsp Pukara truffle oil
Pinch of Tasman sea salt

Prep time 5 minutes
Cook time 18 minutes
Serves 2

Method

Preheat oven 180°C.

Step 1 Rub truffle oil and a pinch of salt onto both sides of the steak; add to a pan over medium to high heat. Caramelize for 2 minutes on each side before placing in the oven for 12-14 minutes.

Step 2 For the salsa verde, add all ingredients to a small chopper and blitz until combined.

Step 3 Remove steak from the oven and place back onto the stove top. Add butter, garlic, thyme and cook until butter has melted. Remove from the pan and allow steak to rest for 5-10 minutes.

To serve, spread salsa verde onto the bottom of a plate and place tomahawk steak on top. Drizzle with more salsa verde.



Recipe courtesy of Food Lab