



T O M A H A W K S T E A K

Chimichurri, Harissa, Confit Garlic

INGREDIENTS (Serves 5-6)

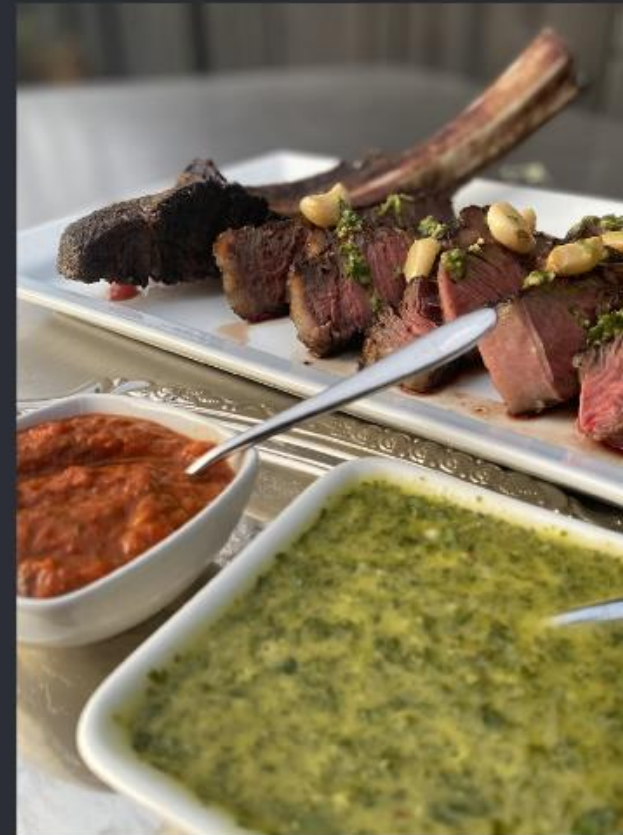
- 1 Tomahawk Steak Bone in (approx. 2.5 lbs)
- Kosher Salt
- Freshly ground Black Peppercorns

INSTRUCTIONS

Heat oven to 225 degrees F.

Season steak liberally with salt and pepper on all sides, including the sides. Place seasoned steak on a parchment lined tray and cook until the internal temperature of steak is 125 degrees F. Remove and set aside.

Just before service, heat a grill to medium high heat. Grill steak until it reaches an internal temperature of 135 degrees F. Rest for 10 mins. Slice steak and plate with chimichurri, confit garlic and harissa.





ROGERMOOKING

Chimichurri

½ cup loosely packed Flatleaf Parsley
½ cup loosely packed fresh Sage
½ cup loosely packed fresh Cilantro
¼ cup Orange Juice
2 tbsp Lime Juice
2 tbsp Red Wine Vinegar
¼ cup Extra Virgin Olive Oil
2 Garlic Cloves
⅛ tsp dried Red Chili Flakes
⅛ tsp freshly ground
Black Peppercorns
¼ tsp Kosher Salt

Add all ingredients into a food processor and puree until chunky.

Set aside for service. Serve in ramekin with spoon along with steak.

Harissa

½ cup peeled and deseeded
Roasted Red Peppers
1 tbsp Tomato Paste
½ tsp Caraway Seeds
1 tsp ground Coriander
1 tsp dried whole Cumin Seeds
½ tsp Smoked Paprika
¼ tsp Cayenne
1 tbsp Lemon Juice
1 tbsp Extra Virgin Olive Oil

Add all ingredients into a food processor and puree until chunky.

Set aside for service. Serve in ramekin with spoon along with steak.

Confit Garlic

18 cloves peeled Garlic
1 Bay Leaves
⅛ tsp Black Peppercorns
Olive Oil to cover the Garlic in a pot

Add all ingredients into a pot and poach over low heat until garlic is tender. Make sure not to simmer or boil

Transfer into a container and allow to cool for service. Reserve the oil for the blackened shrimp recipe.

