

## Grilled Tomahawk Steaks with Rosemary Potatoes



### Ingredients

2 Tomahawk Steaks

Olive Oil

Sea Salt

Cracked Black Pepper

600 gm Small - Medium White Potatoes

2 tbs Butter

3-4 Sprigs Rosemary

### METHOD

To prepare the potatoes, boil the potatoes with their skin on in salted water until tender, drain. Line a shallow baking tray with baking paper. Preheat oven to 220°C.

Return the potatoes to the saucepan and shake over moderately high heat until the potatoes are dry, 10 seconds. Spread the potatoes and rosemary sprigs on a rimmed baking sheet. Drizzle with the olive oil, season with salt and black pepper and toss to coat. Roast for 45 minutes, stirring a few times, until the potatoes are sizzling and starting to brown. Tilt the baking sheet and pour off any excess oil. Roast the potatoes for 15 minutes longer, until browned and crisp.

To prepare the Tomahawk Steak, remove the steak from the packaging and pat dry with paper towel, place on a tray, cover with cling film and allow to come to room temperature. Preheat the barbecue grill plate. Season the meat well with sea salt and black pepper, drizzle well with olive oil. Place the steak on the grill bars and close the lid, cook for 5-7 minutes, turn and cook for a further 5-7 minutes. Turn the steak on its side and cook along the bone for 3-5 minutes. Remove from the barbecue, keep in a warm place and rest for 10 minutes before carving.

Use a meat thermometer for the correct degree of doneness, medium rare is 54°C