

Tomahawk Steak

Follow this recipe from the first-ever CENA Cooking Series to recreate our beautiful grilled tomahawk steak open sandwich, livened up with cider and horseradish onions, a zingy green sauce and finished with peppery watercress.

METHOD

For the baked onions, peel the onions and cut them from top to bottom into eighths. In a large mixing bowl, mix 50ml of rapeseed oil, 2 tablespoons of pickled thyme, 50g of grated horseradish, 50ml of cider, 25ml of cider balsamic and a pinch of salt and a good twist of pepper, before adding the onions and mixing well. Heat a sauté pan and add the onion mix, cover and cook over a low heat for 15-18 minutes or until the onions have become soft. Check the seasoning and set aside.

While the onions are simmering, rub the tomahawk steaks with olive oil and season to taste with salt and pepper. Don't place any oil on the grill, the oil that is on the steaks will be sufficient. Place them on the grill and cook your steak to your liking. Due to the thickness of a tomahawk steak cooking it to a beautiful blush medium-rare will take around 20 minutes. Once it is ready, take the steak off the grill and rest it for at least 10 minutes.

To make the green sauce, roughly chop the parsley, tarragon, basil and chervil and place in a food processor with 2 tablespoons of dijon mustard, 4 tablespoons of rapeseed oil, the juice of 1 lemon, 1 tablespoon of capers and half a jar of cornichons. Whizz to blend all the ingredients and add seasoning to taste.

Once your steak is well rested, slice across the grain and layer onto a warm baguette, top with the cooked cider onions, the green sauce and the watercress. Serve warm with a chilled glass of organic cider.

INGREDIENTS

- 2 tomahawk steaks 1.2-1.6kg
- 1 bottle of sweet cider
- 25ml of cider balsamic vinegar
- 1kg of red onions
- 1 fresh horseradish root (you'll use about a thumb-sized piece, finely-grated)
- 1 bunch of Parsley, Thyme, Chervil, Basil, Tarragon
- 1 jar of lilliput capers
- 1 jar of cornichons
- 1 bottle of rapeseed oil
- 1 jar of dijon mustard
- 2 bunches of watercress
- 1 lemon
- 3 large baguettes
- Sea salt & cracked black pepper