

**OVERALL time: 135 mins**

# Tomahawk Steak & Chips with Chilli Crunch Butter

Metric

**Number of servings : 4**

## ingredients

### Compound Butter

- 125 g Butter, softened
- 1 Tbsp Cape Herb & Spice Chili Crunch Seasoning
- 2 Tbsp Fresh flatleaf parsley, chopped

### Chips

- 1 kg Large potatoes, skin on, washed and dried
- Cape Herb & Spice Sea Salt, to taste
- 1 L Neutral vegetable oil, for frying

### Steak

- 2 Large Tomahawk steaks
- Cape Herb & Spice Texan Steakhouse Rub, to taste
- Olive oil, for cooking

### Serve

- Fresh chives, chopped

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 90 mins | COOKING TIME: 45 mins**

### For the compound butter:

Combine all ingredients in a small food processor.

(You can also do this by hand in a bowl.)

Blitz together until well mixed.

Scrape butter onto a spread out piece of cling film.

Roll up into a log shape and twist the ends tightly.

Place in the fridge to firm up until serving.

When ready to serve, slice the butter into little rounds and serve on the hot steaks.

### **For the chips:**

Slice potatoes into skinny matchstick style chips.

If you plan on prepping these ahead of frying - keep the sliced chips submerged in water to prevent them from browning /discolouring.

Heat the neutral oil in a large heavy based Dutch oven to 180°C.

Drain and dry chips very well if you had them in water.

Lower a handful of chips into the hot oil using a slotted spoon.

Cook until a rich golden brown colour.

Remove from the oil and place on a large baking tray lined with paper towel.

Season right away with **Cape Herb & Spice Sea Salt**.

Repeat with the rest of the chips.

### **For the steak:**

Pat the steaks dry with paper towel.

Season all over very generously with **Cape Herb & Spice Texan Steakhouse Rub**.

Place the steaks on a wire rack, uncovered, at room temperature for 1 hour.

You can also leave them overnight like this in the fridge and then remove them from the fridge one hour before cooking - this will result in the most well seasoned steaks.

Prepare the braai.

Make sure if not using a gas braai you have enough coals for direct hot heat and indirect cooking as this is a very thick cut and requires both.

Begin by searing the steaks over a hot braai on all sides until well charred.

Prop the steaks up so that the fat cap is also well seared.

Reduce heat to medium now.

Cook the steaks until done to your liking, flipping every so often until you have a wonderful brown crust all over.

Probe the thickest part of the steak with a thermometer.

Aim to remove steaks from the braai when they reach 50°C.

They will continue to cook and rise up to around 54°C for the perfect medium rare.

Let the steak rest for 10 minutes before slicing, this is crucial with such a large cut.

Serve alongside the hot chips, chilli crunch butter and a green salad.  
Pair with a glass of **FAT bastard Cabernet Sauvignon** and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram  
| <http://thesecretlifeofbee.co.za/>

<https://mail.capeherb.co.za>  
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