

# GRILLED TOMAHAWK STEAK • SQUASH AND ZESTY WATERCRESS SALAD



**AMALAYA**  
ESPERANZA POR UN MILAGRO

## INGREDIENTS

(serves 4)

- 4 Tomahawk steaks
- 1 bunch of fresh rosemary
- 1 bunch of fresh oregano
- Sunflower oil to coat the meat
- Sea salt and freshly ground black pepper

## FOR THE SQUASH WITH VEGETABLE CHIPS

- 1/2 Butternut squash
- Aluminium foil
- Sea salt and freshly ground black pepper
- 1 large raw beet, blanched until tender (about 15 minutes)
- 1 firm red apple
- 250 g (8.8 oz) of baby potatoes, blanched 3 minutes in water

## WATERCRESS WITH LEMON

- 1 fresh, cleaned bunch of watercress
- 4 fresh habanero peppers (or similar)
- Lemon zest
- Coarsely ground salt, sprinkled to finish



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## KITCHEN INSTRUCTIONS

Light a rich fire on a wood grill or barbecue.

Prepare the dehydrated vegetables in advance. With a sharp knife or mandolin, cut thin slices of beetroots, potatoes and apples. Place sliced ingredients on oiled aluminum foil, and set on the grill to dry until crisp. Rotate ingredients as needed.

Place the squash inside aluminum foil, season with a little sea salt and freshly ground black pepper. Close all sides of the package and place directly over the embers of the fire.

Rub each Tomahawk steak with oil, salt and pepper, and immediately place on the grill. Grill the first side until golden brown, then turn over the meat and place the rosemary and oregano on top. Cook for 25 minutes on the grill.

10 minutes before removing the meat from the grill, place the peppers on the grill and char all sides.

Toss watercress and sliced peppers together, and season with salt, lemon zest and a touch of olive oil.

To serve, spoon squash on each plate. Place the crispy vegetables and fruit on top. Add a handful of watercress salad to each serving, and finish by adding the steak.

Enjoy!

