

# TOMAHAWK RIB STEAK WITH SHITAKE MUSHROOMS THYME AND GORGONZOLA CREAM.

**Serves 2**

Prep time 10 minutes

Cook time 8 - 12 minutes (depending on how you like your steak cooked)

## Ingredients

1 large tomahawk rib steak  
2 tbsp olive oil  
sea salt  
black pepper  
smoked paprika

2 tsp butter  
1 clove garlic, crushed  
2 cups shitake mushrooms, sliced  
¼ cup white wine  
½ cup cream  
2 tbsp gorgonzola  
2 sprigs thyme

## Method:

1. Rub steak with olive oil and season with salt, pepper and smoked paprika.
2. Place onto a grill or barbecue and cook to your liking.
3. Heat a fry pan over medium heat, add butter, once melted add garlic and fry gently without colouring.
4. Add mushrooms stirring gently until cooked, remove from pan and set aside.
5. Place pan back onto the stovetop. Add wine, simmer and reduce by half, add cream and reduce by half again or until slightly thickend.
6. Add thyme and gorgonzola, stir until cheese has dissolved, add mushrooms back into the pan, stir and season with salt and pepper.
7. Place steak onto a chopping board to rest for 5 - 8 minutes, then carve.
8. Serve the mushroom and gorgonzola cream on the side.  
Enjoy with a fresh salad or roasted vegetables.