REVERSE-SEAR · ADVANCED

# Reverse-sear tomahawk on the kamado

*A 1.4 kg tomahawk, probe in the centre, ceramic at 110°C and a 90-second final sear. The Sunday centrepiece for when you want to impress without gambling on doneness.*



| PREP | COOK | SERVINGS | TEMPERATURE |
|---|---|---|---|
| 90 min | 75 min | 4 | 110 °C |

## Ingredients

- **1 ud** premium tomahawk steak, 1.2-1.5 kg (rubia gallega or similar)
- **2 cda** kosher coarse salt (not fine)
- **1 cdita** freshly ground black pepper
- **1 cda** extra-virgin olive oil (to brush before searing)
- **2 dientes** crushed garlic cloves (optional, to rub after searing)
- **1 rama** fresh rosemary
- **1 pizca** flaky sea salt, Maldon-style (to finish)

## Method

1 TEMPER 1H

Take the tomahawk out of the fridge, pat it dry and leave it uncovered at room temperature for 1 hour. A cold steak takes far longer to come up to temp and the reverse-sear loses precision.

2 DRY-SALT 30 MIN BEFORE

Season with coarse kosher salt on every face 30 minutes before loading the kamado. The salt dissolves, penetrates and reabsorbs — you season deep without drawing moisture. Add pepper only at the end, before the sear: pepper at low heat turns bitter.

3 SET DEFLECTOR AND STABILISE 110°C

Light a single zone of charcoal (Minion method), set the deflector and stabilise the kamado at 110°C indirect. It takes 25-30 minutes. Do not load the steak until the chamber probe holds steady for 10 minutes.

4 INDIRECT PHASE WITH PROBE

Stick the Bluetooth probe into the geometric centre, away from the bone. Lay the tomahawk on the grate and close the lid. Cook until the probe reads 50°C internal — anywhere from 50 to 60 minutes depending on the steak and outside temperature. Do not lift the lid.

5 PULL AND REST 10 MIN

Move the tomahawk to a board and let it rest, uncovered, for 10 minutes. This partial rest stabilises the juices before the sear and, more importantly, buys you time to ramp the ceramic without carry-over running away.

6 RAMP UP TO 350°C

Remove the deflector with gloves (heads up: it is heavy and very hot). Open the bottom damper 80% and the top vent fully. In 8-10 minutes the ceramic clears 350°C. If you own a GrillGrate or a cast-iron plate, this is the moment to drop it in for thermal mass.

7 PEPPER AND OIL

Brush the steak with a very thin film of olive oil on both faces and pepper generously. The oil conducts heat in the first seconds and helps the pepper stick.

8 DIRECT SEAR, 90 SECONDS PER FACE

Place the tomahawk over the direct zone. Time 90 seconds untouched, flip with tongs (never a fork) and another 90 seconds. Then stand the steak on edge over the fat strip for another 30 seconds. For diamond grill marks with a GrillGrate, rotate 45° at the 45-second point on each face.

9 FINAL 5 MIN REST AND CARVE

Move the tomahawk to the board, rub the top with a crushed garlic clove and a rosemary sprig. Rest 5 minutes. Cut the meat off the bone with a boning knife and slice across the grain, finger-thick. Finish with Maldon flakes.

## Editor's tips

- A Bluetooth probe is non-negotiable: the centre of a tomahawk is not where you think, and at 1.4 kg the gap between 50°C and 55°C internal changes the dish. Inkbird IBT-26S or Meater Plus, whatever you own.
- A GrillGrate gives you proper dark grill lines and spreads heat more evenly, but it is not essential. Without it, the kamado grate at 350°C still marks well — you just clean more drippings afterwards.
- During the indirect phase do NOT lift the lid, not even for a peek. Every opening drops the chamber from 110°C to 80°C and adds 10-15 minutes to the curve. The Bluetooth probe exists for exactly this reason.
- Sear sequentially, not simultaneously. One face ' timer ' flip ' timer ' edges. If you start fiddling with both faces at once you lose thermal contact and the crust comes out uneven.
- Cutting across the grain is the difference between a tender tomahawk and a chewy one. Look at the visible fibres before lifting the knife: the cut must be perpendicular to them. Finger-thick slices, no thinner, no thicker.

## Gear for this recipe

### Big Green Egg Large

*The Large has thermal mass to spare to settle at 110 °C with the 1.4 kg tomahawk.*

mikamado.es/en/kamados/big-green-egg-large

### Kamado Joe Big Block XL lump charcoal 9.1 kg

*Quality lump for the slow stage at 110 °C and then the sharp climb for the sear.*

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

### Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

### MEATER+ wireless WiFi thermometer

*Probe in the centre of the tomahawk to nail 50 °C before cranking up the heat.*

mikamado.es/en/accesorios/meater-plus-wifi

### Weber Precision Tongs 46 cm (6760)

mikamado.es/en/accesorios/weber-pinza-precision-46

Full recipe at: mikamado.es/en/recetas/tomahawk-reverse-sear

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.