



Crostini di Bistecca Fiorentina *a modo mio*

For this recipe, buy the best possible cut of beef, well marbled without the bone. Buy from a reputable butcher. Go out of your way and source artisanal, wood fire oven crusty bread. Baguette would be best. Finishing olive oil and a finishing salt are a must. This recipe is inspired by the Tuscan way of cooking; simple ingredients but with great care in the sourcing: MEAT, BREAD, OLIVE OIL, SALT and PEPPER. If you don't have the best, make something else.

Prepping the meat:

- Put the meat in a dish. Drizzle liberally with the olive oil, a little grappa and a squeeze of lemon juice.
- Sprinkle with salt, pepper, chopped rosemary and lemon zest, and pound firmly with your palms. Turn meat over and repeat.
- Put the steak with all the liquid in a zip lock bag, seal and put in fridge for a few hours.

After a few hours the steak is cured like a Carpaccio. The trick now is to sear and cook quickly; basically charred on the outside and blue in the centre. I make this on my gas stove using a hot plate and the meat press that restaurants use. A strong exhaust fan is a must otherwise improvise on the barbecue outdoors.

Directions

- Drizzle crusty baguette slices with extra virgin olive oil. Grill in oven until golden.
- Heat up the hot plate and the press on the burner until smoking hot.
- Make sure the steak is at room temperature.
- Put the steak on the hot plate and cover with the hot press.
- Once the steak is nicely charred (should be no more than a couple minutes depending on the thickness) take off the plate and rest for a few minutes.
- Slice thinly and pile up generously on the crostini.
- Drizzle liberally with the best olive oil you have.
- Add a little finishing salt and freshly ground pepper.