



BISTECCA ALLA FIORENTINA



Serves 4

INGREDIENTS

1.5kg Florentine steak
6 anchovy fillets
4tbsp fine sea salt
2tbsp fresh rosemary
leaves, chopped
21g extra-virgin olive oil

METHOD

Work the anchovies with the salt and rosemary in a mortar and pestle, adding oil slowly, until they form a coarse paste.

Heat a grill and when it's very hot, lay the steaks over it.

Grill the steaks on one side for 8 minutes, then turn and cook for an additional 6 minutes. Remove the steak and brush the anchovy paste on both sides generously. Allow the meat to stand for about 2 minutes, until the anchovy paste has melted into the meat.

Then debone the fillet and sirloin and cut into 1/2-inch slices against the grain, keeping the meat in position. Return the fillet and sirloin slices to the bone.