

BISTECCA ALLA FLORENTINA

(STEAK FLORENTINE)

Prep Time: 10 mins

Cooking Time: 30 mins

Serves/Yields: 4

Ingredients:

- 2"thick porterhouse steak – bone-in
- 1 tsp kosher salt – coarse grind
- 1 tsp pepper – fresh coarse grind
- 1 tsp rosemary – finely chopped
- 1 tsp thyme – finely chopped
- 1 tbsp extra virgin olive oil
- 1 lemon (juice) – fresh squeezed
- 1 tsp extra virgin olive oil



Instructions:

1. rinse steak with cold water and pat dry
2. let steak sit until room temperature
3. in a small bowl mix salt, pepper, rosemary and thyme – reserve 1 tsp for later
4. apply generously to both sides of the steak and edges
5. sprinkle 1 tbsp olive oil and gently pat the steaks
6. pre-heat grill to 500'f
7. add steak and close lid – cook for 12 minutes
8. flip steak and close lid – cook for 8 minutes or until an internal temperature of approx. 130'f
9. add 1 tsp olive oil to the remaining reserved mix
10. remove to a cutting board and sprinkle reserved mix
11. loosely cover with foil and let rest for 10 minutes
12. cut the steak along the bone
13. slice the steak into 1" pieces
14. sprinkle lightly with lemon juice
15. serve with a side of your choice – pairs nicely with bitter greens

Recipe by: The Kitchen Tool

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e-mail: thekitchentool@cookandrenovate.com