

Pro Tip Recipes

PREP TIME 5 MIN | COOK TIME 10 MINS | SERVES 10

BISTECCA FLORENTINA

Method

1. Allow beef to come to room temperature for 30 minutes before cooking. Drizzle over olive oil, rub into meat. Season well with salt and pepper.
2. Pre-heat a barbeque or char-grill to medium-high. Cook steaks, brushing occasionally with rosemary, for 3-4 minutes each side for medium or until core temperature is between 58 °C-65 °C for medium or until cooked to your liking. Transfer to a tray, cover loosely with foil to rest for half the cooking time.
3. Slice steak across the grain, serve with Salsa Verde and radicchio and pear salad.

INGREDIENT LIST

Beef

- 2 x 2kgs thick cut T-bone steaks

Other Ingredients

- Oil for brushing
- Sea Salt flakes & cracked black pepper for seasoning
- 1 bunch fresh rosemary, tied

Serving Suggestions

- Salsa Verde
- Radicchio & Pear Salad

