

Crostini di Bistecca tagliata alla Fiorentina

Simply and easy to make with a few ingredients, following the reverse searing method to achieve a perfectly cooked steak

Ingredients:

- a good quality beef striploin of about 250 to 300 grams. Black Angus, AAA, or grass fed the pasteurized raised beef. (the size is important for fine-tuning 15 to 20 minutes of oven time and 1.5 to 2 minutes searing in cast iron pan. You can adjust times to your liking after you do it once following my instructions)
- finishing extra Virgin olive oil
- finishing salt and freshly ground black pepper
- a crusty artisanal baguette

in order to achieve a perfectly cooked steak, I use a reverse searing cooking method. This method ensures an evenly cooked and tender piece of meat, fully pink on the inside with no Browning edges and a standing Brown crust.

Instructions:

- sprinkle salt and pepper on both sides of steak. Put in fridge on a rack uncovered for a few hours or overnight to dry
- warm the oven 135 Celsius degrees (275 Fahrenheit)
- put the steak on a wire rack on top of a baking tray and cooking oven for 15 to 20 minutes, until internal temperature reaches 32 Celsius degrees (90 Fahrenheit for medium rare)
- Slice baguette and brush slices with extra Virgin olive oil. Toast in oven until Golden Brown. Alternatively, for a wicked taste you can fry in a skillet using lardo.
- Preheat at highest possible temperature a cast iron pan or hot plate. Coat with peanut oil (high smoke point temperature)
- Pat dry steak with paper towel and sear for 1/2 to 2 minutes on each side
- drizzle with olive oil and let rest for 10 minutes
- trim any fat. Slice in very thin slices
- pile sliced steak generously on crostini
- drizzle with finishing oil. Sprinkle with salt and pepper.