

Steak Fiorentina with Gremolata (Bistecca Fiorentina)

Meat matters. Especially in Tuscany, where the local and tender Chianina beef, cut into thick slabs on the bone and simply grilled over a hardwood fire, are a thing of ageless beauty. We've tip-toed from tradition ever so tastefully by serving our fine steaks with a bright tangle of herbs and, yep, minced salame. Dante would approve.

Ingredients

steaks

2 (1½-inch thick) porterhouse steaks, allowed to sit at room temperature for 30 minutes
1 tablespoon extra virgin olive oil
1 teaspoon kosher salt and as much freshly ground black pepper as you like

gremolata

Finely grated zest from 2 lemons (about 2 teaspoons)
1 small clove garlic, grated or finely minced
1/4 cup fresh flat-leaf parsley leaves, finely chopped
1 tablespoon chopped fresh mint
1 (3/4-ounce) disc fennel salame, minced (about 3 tablespoons)

special equipment

grill
instant-read thermometer
microplane

Directions

for the steaks

Fill a chimney with hardwood lump charcoal. When it ashes over, dump into the grill in one even pile to one side for direct heat. Let the coals burn until you can hold your hand over for 1 minute. (If using a gas grill, heat half the burners to medium-high and leave the others turned off.)

Just before putting the steaks on the grill, rub the steaks with oil and sprinkle with the salt and pepper. Put on the grill and cover, leaving the vents open. After 4 to 6 minutes, you should see a nice char. Flip the steaks, then cook for about 5 more minutes. Move the steaks off the heat and cook for 2 to 3 more minutes, until an instant-read thermometer inserted in the thickest part of the sirloin side reads 120 degrees for rare. Take the steaks off the heat and let it rest for 10 minutes. The temperature will rise to 125 to 130 degrees.

for the gremolata

While the steaks are resting, stir the lemon zest, garlic, parsley, mint and minced salame together in a small bowl.

Cut the steaks off of the bone and slice. Transfer to a platter and serve with the gremolata.

total time: About an hour, including allowing the meat to sit before and after cooking

active prep: 15 minutes

serves: 4

difficulty: *easy*