



Steak Fiorentina style

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Serves 2

2 sirloin steaks,
cut about 2cm thick

sea salt and freshly
ground black pepper

a sprig of rosemary,
leaves picked

olive oil

extra virgin olive oil

lemon juice

Remove your steaks from the fridge at least ten minutes before you want to start cooking. Heat your panini & grill pan until it's hot and until the Thermo-Spot turns solid red. Gently crush the rosemary in a pestle and mortar and coarsely chop it and place it in a bowl with a splash of olive oil.

Pat the steaks dry with kitchen paper, rub all over with a little rosemary oil and season well with salt and pepper. Drop the steaks side by side into the hot griddle pan and gently press them down on to the ridges of the griddle with the press. Cook for two minutes before turning the steaks over and then press down again with the press.

Cook, turning every 2 minutes, for approximately ten minutes for a medium steak, or a little longer if you prefer your meat more well done.

Once cooked to your liking, place the steaks on a plate to rest for about 5 minutes, then drizzle with extra virgin olive oil and a squeeze of lemon juice before serving.

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by **TEFAL**

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