



# Perfect Florentine Steak

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 x 200 gr of sirloin cut, 2 cm thick

200 gr sugar snaps

2 cubes of butter

2 lemon wedges

marinade sauce:

4 spoonful of extra virgin olive oil

8 black pepper, crushed

4 white pepper, crushed

a pinch of rosemary

a pinch of sea salt

1 garlic clove, lightly crushed

## Instructions

The key to this simple yet heavenly steak is the quality of ingredients. If you use good quality meat, butter and extra virgin olive oil, everything should be fine!

---

---

\* In a sealable plastic bag, mix the marinade ingredients and add the sirloin. Flatten to let the air out, seal and let it stand for 24 to 48 hours

\* Heat the grill or pan, place the sirloin when it is hot. Don't poke or pierce the meat, just let the grill do the deed. Allow 4 minutes for each side, this will deliver medium result with the inside still pink, tender and juicy.

\* Cut the ends of the sugar snaps. Blanch in boiling water for 2-3 minutes until green color starts coming out. Drain and pour room temperature water over the snaps to seal the color.

\* Serve the steak with a cube of butter, a wedge of lemon, extra S&P if needed and boiled sugar snaps.

The simplicity of this recipe makes the meat flavor really stand out. I think it's best to keep the steak medium cooked, that way the meat moisture will mix beautifully with the butter and the sweetness of sugar snaps.