



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.