

# Bistecca alla Fiorentina ; charcoal grilled prime rib

**Recipe for 4 portions**

## **Description**

Steak Florentine is one of the best-known culinary specialties of Tuscany, Italy.

## **Note**

In order to preserve all its flavors, we suggest medium or rare cooking. Allow 200 grams of meat per person.

## **Ingredients**

### Beef

- 1 Unit(s) Porterhouse steak
- Olive oil

## **Preparation**

- Preparation time **30.00 mins**
- Preheat your **barbecue** at **500.00 F°**
- Resting time **15.00 mins**

### Cooking

Place the steaks on a plate at room temperature 1 hour before cooking.

Grill the steak, making sure to keep an eye on the internal temperature with a thermometer. The meat is cooked when the internal heat is 48°C. Cover the meat with aluminum foil and let rest for 15 minutes before serving.

Serve salt with the meat.

**Bon appétit!**