

Recipe for Fiorentina

Ingredients:

- * 1,2 kg Fiorentina
- * Salt
- * Olive oil
- * Black pepper

Steps:

1. Remove the steak from the fridge a couple of hours before cooking. Preheat the oven to 260°C.
2. In the meantime, massage the steak on both sides with salt. Once the oven is hot, place the steak on the grill.
3. Grill the steak for about 10 minutes, turning it over halfway through.
4. Once the steak is cooked, transfer it to a wooden cutting board or a heated plate.
5. Cut the steak into slices, sprinkle with freshly ground black pepper, and drizzle with olive oil.
6. Serve immediately.