

## Bistecca Toscana

Description: 10 oz Strip Steak with Rosemary, Garlic and a Touch of our own Extra-Virgin Olive Oil

Serving Size: 50

Categories:

Cost Per Serving	
\$	7.72

Action	Date	Initials
Created	8/16/2012	CR
Revised	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
21	kg	Striploin, 10 oz per portion	frozen, aged 30 days	20-100009513
		<b>Steak Marinade:</b>		
0.8	lt	Extra virgin olive oil		20-100001607
0.4	kg	Garlic	crushed	20-100000869
0.05	kg	Rosemary sprigs		20-100000879
		<b>Fagioli all Uccelletto:</b>		
2.5	kg	Cannellini beans, dry		20-100018606
0.2	kg	Onion		20-100000835
0.005	kg	Clove		20-100001280
5	lt	Vegetable stock	see recipe	50-100000018
1	ea	Bouquet garni	see recipe	50-100000045
0.45	lt	Olive oil		20-100001607
0.45	kg	Pancetta	small dice	20-100015422
0.8	kg	Onion	minced	20-100000835
0.05	kg	Garlic cloves	minced	20-100000869
0.7	kg	Tomato concasse -small dice	see recipe	50-100000103
0.06	kg	Sage	chiffonade	20-100000880
0.002	kg	Bay leaves		20-100001270
		<b>Garnish:</b>		
2	kg	Arugula		20-100000823
1.5	lt	Balsamic vinaigrette	see recipe	50-100000025
3	kg	Roma tomatoes	cut in half	20-100000861
0.2	lt	Olive oil		20-100001607

0.05	kg	Rosemary sprigs	20-100000879
0.4	kg	Garlic cloves (50)	20-100000869
0.45	lt	Olive oil	20-100001607
3	lt	Red wine jus	50-100000099
		see recipe	

**Method of Preparation:**

**Beans:**

- Soak the beans in cold water overnight.
- Strain the water out and put the beans in a pot with vegetable stock, onion studded with cloves (pique) and bouquet garni. Bring to a boil and simmer until tender, about 45 minutes.
- Do not overcook, strain the beans out, cool and set aside.
- Heat the olive oil and sauté the pancetta until soft and just getting brown, add the onion and garlic and sweat for 1 minute.
- Add the drained, cooked beans and tomato concasse and simmer for 2 to 3 minutes. Add the sage and bay leaf and season to taste. Keep warm.

**Steak:**

- Crush the garlic cloves, rosemary with black pepper and place in layers with the steaks and olive oil 1 hour before service.
- Season with salt just before grilling.  
Place on a hot grill at a 45 degree angle to get bar marks. Turn 90 degrees to get cross hatch/ diamond marks. Turn over and cook to desired degree of doneness

**Garnish:**

- Place the halved tomatoes ace up on a sheet pan. Season well and drizzle with olive oil. Place in a 400F (204c) oven until just cooked  
Submerge the garlic cloves in the olive oil. Cook on moderate heat until garlic is cooked and slightly brown. Remove from the oil
- Dress the arugula with the balsamic vinaigrette.
- Plate as per picture and drizzle a little Chianti jus on the meat and plate.