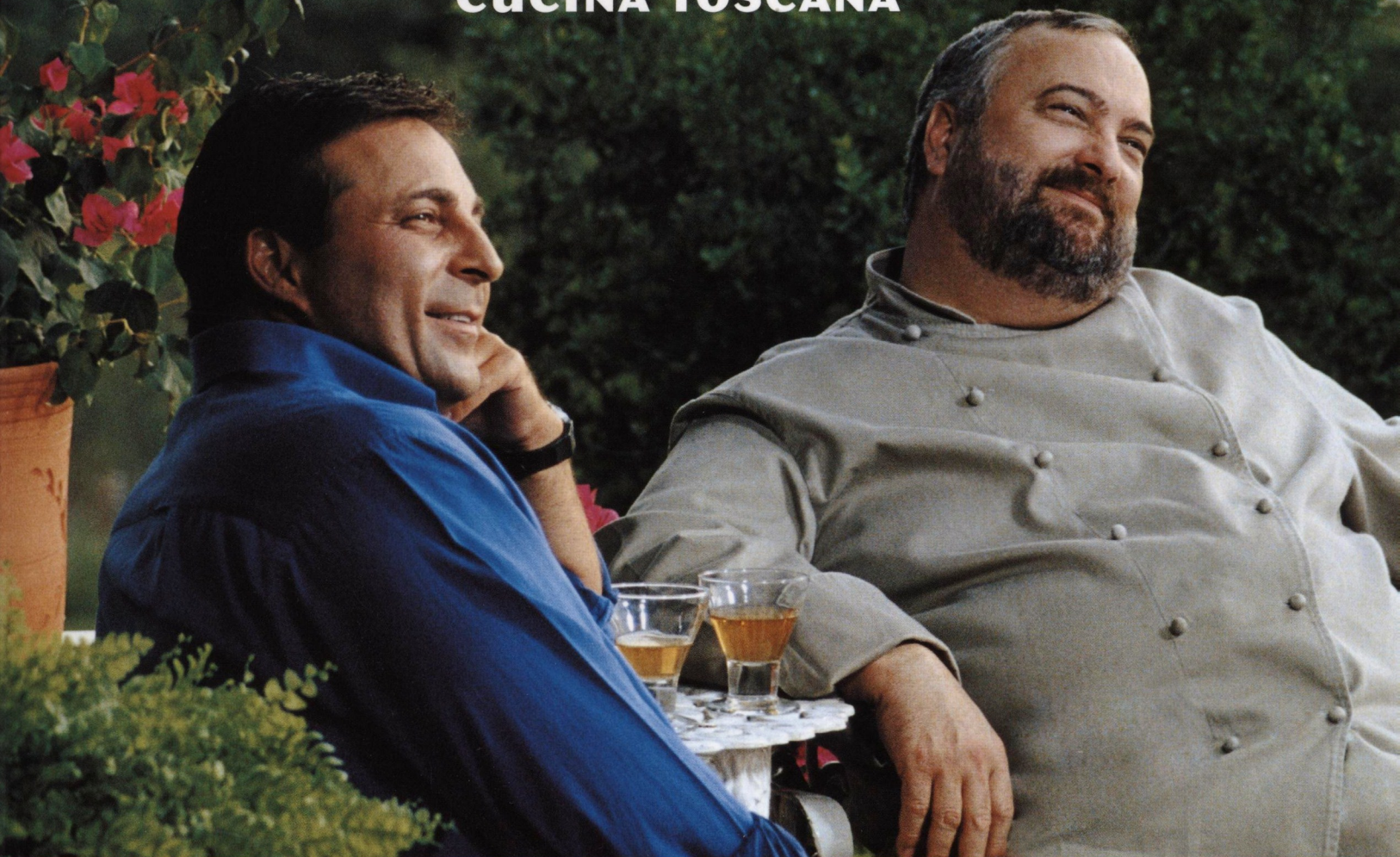


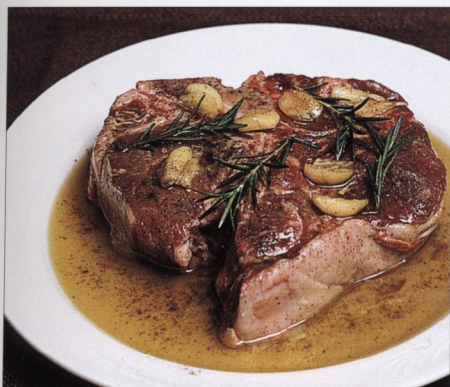
CIAO **T**uscany

RECIPES FROM THE PBS SERIES
CUCINA TOSCANA



JOHNNY CARRABBA & DAMIAN MANDOLA
WITH JOHN DEMERS





Johnny & Damian say . . .

J: *Here's a carnivore classic if there ever was one. You know, Tuscans are really the only Italians who eat lots and lots of beef—though they eat lots and lots of every other meat as well. They like meat. And once you've gotten your share of this huge piece of beef they sometimes cook over, or pressed against, an open flame, you might feel more carnivorous than you ever have before.*

D: *The important thing about bistecca is to use a big enough cut that it stays rare. That's right, to be classic Florentine bistecca, it needs to be red in the middle. If you're in Florence and order this famous dish, you'd better be really specific if you want it more cooked than that.*

J: *And they'll probably talk about you back in the kitchen, too. Rare is just part of the recipe on this one. The Tuscans eat tons of it cooked, or barely cooked, this way.*

Florentine Steak

Bistecca alla Fiorentina

Serves 4

1 (3-pound) porterhouse steak or 2 (1½-pound) T-bones
 1 cup extra-virgin olive oil
 4 fresh rosemary sprigs
 4 cloves garlic, crushed
 Kosher salt
 Freshly ground black pepper
 Lemon wedges

To Prepare

1. Marinate the steak in the olive oil, rosemary and garlic for 24 – 48 hours in the refrigerator.
2. Grill steaks over charcoal with the rosemary sprigs, 4 minutes per side, basting with the marinade. Season with salt and pepper.

To Serve

Let the meat rest about 5 minutes, then slice and serve very rare, garnished with lemon slices, additional olive oil and kosher salt.

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RECIPES FROM THE PBS SERIES, **CUCINA TOSCANA**



"[Johnny and Damian serve up]....hearty comfort foods, from soups to stews to creamy desserts. Throughout, the two big Sicilian boys from Texas provide straightforward and thorough directions."

—*Publisher's Weekly*

"Tuscany [home to] countless talented craftsmen, wise farmers and masters, magnificent hosts, great eaters and outstanding chefs ... and the tradition continues!"

—Paolo Villoresi, Editor in Chief, *The Magazine of La Cucina Italiana*

"In their third book...[Johnny and Damian] serve up their culinary heritage with a pinch of pure Texas fun."

—*Central Market Foodie Magazine*

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