

Tagliata (Italian Sliced Steak)

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Simple and delicious, tagliata is one of Italy's most popular steak dishes. Unlike Bistecca alla Fiorentina, a thick slab T-bone steak served blood rare, tagliata is a boneless piece of grilled beef, served in slices. In fact, tagliata gets its name from the Italian verb tagliare, meaning "to cut." To make tagliata, all you need a high-quality cut of beef and a few simple seasonings. We suggest a New York strip, hanger, or flank steak. One of the most popular ways to serve it is alongside peppery arugula salad with thinly shaved Parmigiano Reggiano and a drizzle of extra virgin olive oil and balsamic vinegar.

Yield: 2 servings

12 oz New York Strip steak, divided into two cuts Now 45% off in store
Kosher salt, q.b. (as needed)
3 cups baby arugula
1 1/2 tbsp Ligurian extra virgin olive oil (Our chef refers ROI)



1/2 fresh lemon
6 tbsp Parmigiano Reggiano DOP, thinly shaved
1/2 tbsp Balsamic vinegar (Our chef prefers Villa Manodori)
A pinch Maldon salt

Season steak with kosher salt. Heat grill and cook on high heat. Cook until medium rare, or desired cooking temperature. Set aside on a cutting board and let it rest for about 5 minutes. (You can also sear in a pan if you prefer.)

Meanwhile, dress the arugula with a drizzle of extra virgin olive oil and a squeeze of fresh lemon juice. Top arugula with shaved Parmigiano Reggiano cheese.

Slice steak and finish with a pinch of Maldon Salt, about 1 or 2 flakes per slice. Divide arugula and steak between two plates. Garnish with a final drizzle of extra virgin olive oil and balsamic vinegar.

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