



TAGLIATA DI MANZO CON SCAGLIE DI PARMIGIANO REGGIANO™

(SLICED STEAK WITH SHAVINGS
OF PARMIGIANO REGGIANO™)

Recipe courtesy of Eataly

YIELDS: SIX TO EIGHT SERVINGS



INGREDIENTS

- 2 POUNDS HANGER STEAK OR STRIP LOIN, CLEANED & CUT INTO 5-OUNCE PORTIONS
- EXTRA VIRGIN OLIVE OIL, TO TASTE
- 4 OUNCES PARMIGIANO REGGIANO™
- SALT & FRESHLY GROUND PEPPER, TO TASTE

Directions:

Heat the oven to 400°F.

Remove the strip loin from the refrigerator and allow it to temper for at least 10 minutes. Season it heavily with salt and pepper and set it aside.

Heat a pan over high heat and add enough extra virgin olive oil to almost cover the bottom of the pan. When the pan is hot, add the strip loin, being careful not to crowd the meat. Cook until it has developed a deep color. Sear it on all sides, then place the pan in the oven to finish cooking the meat. Remove it after a few minutes until the strip loin has reached an internal temperature of 125°-130°F. Allow it to rest for several minutes. Cut in strips and serve it over a bed of arugula, with shavings of Parmigiano Reggiano™.

As always, this recipe is meant to be a guideline.

Cooking is not always an exact science so enjoy making it your own!

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