Bistecca con pomodoro

Italian-Style Rump Steak

Easy 4 Servings 50 min.



A steak lover's dream, bathed in a sea of tomatoes and Mediterranean flavors. Cooking doesn't get much juicier or simpler than this. Bistecca, the Italian word for steak—with savory herbal notes, fruity tomatoes, and creamy mozzarella, this dish lets you whip up an Italian-style rump steak.

Ingredients

2 rump steaks

1 clove of garlic

1 shallot

1 tbsp ORO di Parma tomato paste (3x concentrated)

1 can ORO di Parma chopped tomatoes (425 ml)

1 ball of mozzarella (125 g)

Rosemary, oregano, thyme

Extra virgin olive oil for sautéing

coarse salt

Freshly ground pepper

Step 1: The Sauce

Chop the shallots and garlic. Heat oil in a pan and sauté the garlic and shallots. Add the ORO di Parma triple-concentrated tomato paste and let it cook for a bit. Then add the chopped tomatoes. Season with salt, pepper, oregano, thyme, and rosemary, and let it simmer for a while.

Step 2: The Steak

Heat olive oil in a skillet over high heat. Sear the beef steak on each side. Then season with salt and pepper and add rosemary. Place the cooked steak in the tomato sauce and top it with mozzarella and rosemary. Let it simmer briefly until the mozzarella has melted slightly.

Used products:



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