ITALIAN

Grilled Ribeye with Rosemary and Lemon (Costata alla Griglia)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**2**	**10 min + 1 hr resting**	**12 min**	**Grill**	**Ribeye & prime rib steak**

Ingredients

- 1 bone-in ribeye, about 800 g (1¾ lb) and 3.5 cm (1½ in) thick
- 1½ tsp coarse sea salt
- ½ tsp black pepper
- 2 tbsp extra-virgin olive oil
- 2 sprigs fresh rosemary, needles chopped
- 1 clove garlic, minced
- 1 lemon, halved
- Flaky salt and a little more olive oil, to finish

Steps

1. Take the steak out of the fridge 1 hour before cooking. Pat it dry and season all over with the coarse salt and pepper.
2. Light a charcoal grill for two-zone grilling (hot coals on one side), or heat a gas grill to high on one side. The grate should be too hot to hold your hand over for more than 2 seconds.
3. Rub the steak with 1 tbsp of the oil. Lay it over the hot side and cook without moving for 4 minutes, until deeply marked and easy to release.
4. Flip and cook another 4 minutes. Stand the steak on its bone-side edge for 1 minute to colour the fat.
5. Move to the cool side, cover, and cook 3 to 5 minutes more, until an instant-read thermometer reads 50°C (120°F) for medium-rare. Set the lemon halves cut-side down on the hot grate for the last 3 minutes, until charred.
6. Mix the rosemary, garlic and remaining oil. Spoon over the steak and rest it on a board for 8 minutes; the temperature will climb about 5°C (carryover-cooking).
7. Carve the meat off the bone, slice it about 1 cm (½ in) thick, and fan it out. Finish with flaky salt, a drizzle of oil and a squeeze of charred lemon.

Notes

- **Indoors:** use a very hot cast-iron grill pan and finish in a 220°C (425°F) oven for 4 to 6 minutes.
- **Serving:** the classic partners are rocket (arugula) dressed with lemon, and roasted potatoes.
- **Other cuts:** a T-bone or thick sirloin works with the same timings.