

Rolled Flank Steak with Pesto

We use green olives stuffed with anchovies in this pesto. We first had these delicacies at the bar at Le Caprice in London, where we were laying over on our way to Rome. They are a great salty nibble with a drink so we always keep them on hand. If you can find them, then use them and leave out the anchovies, unless you are anchovy-mad like we are. You can grill the steak ahead and serve it cold with a big salad. Simple summer-style entertaining – that way you can take a swim, or run through the sprinkler before dinner. Serves 6.

For the Pesto:

2 loosely packed cups basil leaves
2 loosely packed cups Italian parsley leaves
1 clove garlic, sliced
¼ - ½ cup pitted green olives
3 anchovy filets
¼ cup really good extra-virgin olive oil
½ cup parmigiano-reggiano

For the Steak:

One 2-pound flank steak
Salt and pepper

For the pesto, puree the basil, parsley, garlic, green olives, anchovies, with the olive oil in a food processor. Add the parmigiano and pulse a couple of times. Transfer to a small bowl and place a piece of plastic wrap directly on the surface of the pesto to keep the sauce from turning dark.

For the steak, place the flank steak flat on a work surface with the grain of the meat running perpendicular to you. Using a long, thin, very sharp knife, butterfly the meat by slicing through the long side of the steak, opening it up as you go, stopping ½ inch short of cutting the steak in two. Press the meat flat. Spread the pesto all over the meat, leaving a 1-inch space all around. Roll up the steak, with the grain running the length of the roll (this is the way it “wants” to roll) and tie up with kitchen string every 2 inches. Wrap with plastic wrap and refrigerate until ready to grill.

Grill over a medium-hot fire built on one side of the grill, turning the steak until it has browned on all sides, about 10 minutes. Move the steak over to the side of the grill off the fire, allowing it to cook as it rests, about 10 minutes.

Place the steak on a cutting board and allow to rest for 10 minutes. Remove the strings and slice across the grain into 1 to 2-inch slices.

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