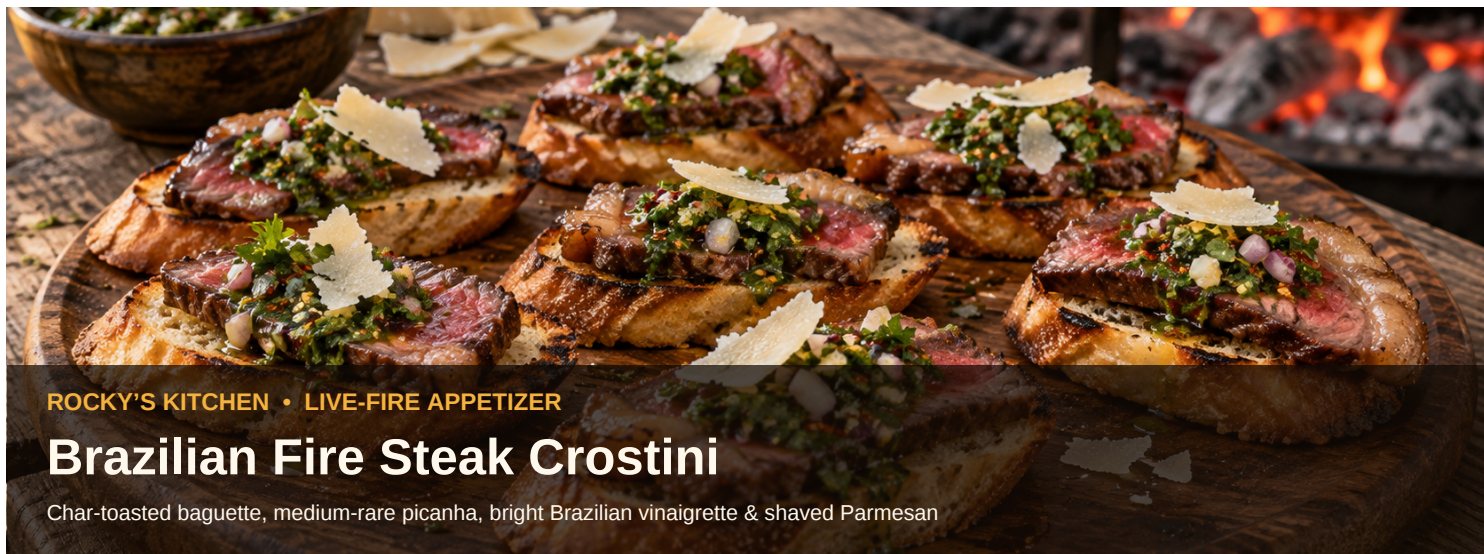




ROCKY'S KITCHEN • LIVE-FIRE APPETIZER

Brazilian Fire Steak Crostini

Char-toasted baguette, medium-rare picanha, bright Brazilian vinaigrette & shaved Parmesan

16 CROSTINI • SERVES 6–8 • PREP 25 MIN • COOK 20 MIN • REST 10 MIN • TOTAL 55 MIN

INGREDIENTS

Brazilian vinaigrette

- 1/3 cup finely diced red onion
- 1/3 cup finely diced ripe tomato, seeds removed
- 1/4 cup chopped flat-leaf parsley
- 2 tbsp chopped cilantro
- 1 small garlic clove, finely grated
- 3 tbsp extra-virgin olive oil
- 2 tbsp red wine vinegar
- 1 tbsp fresh lime juice
- 1/4 tsp red-pepper flakes, or to taste
- 1/4 tsp kosher salt

Steak & crostini

- 1 1/4 lb picanha (sirloin cap), cut into 2 steaks about 1 1/4 inches thick, fat cap intact
- 1 1/4 tsp kosher salt
- 1/2 tsp black pepper
- 1 baguette, cut into 16 diagonal slices (about 1/2 inch thick)
- 2 tbsp extra-virgin olive oil, for brushing
- 2 oz Parmesan, shaved
- Lime wedges, for serving

METHOD

- 1. Make the vinaigrette** — Stir together onion, tomato, parsley, cilantro, garlic, olive oil, vinegar, lime juice, pepper flakes, and salt. Let stand 15 minutes, then taste and brighten with a little more lime or salt if needed.
- 2. Heat the grill** — Prepare a two-zone charcoal or gas grill with a hot side at 450–500°F and a cooler side. Clean and oil the grate.
- 3. Cook the picanha** — Pat the steaks dry, score only the fat cap in a shallow crosshatch, and season with salt and pepper. Sear fat-side down over high heat for 3–4 minutes until rendered and browned. Sear the other side 2–3 minutes, then move to indirect heat. For the lower-temperature medium-rare option, remove at 125–130°F; see the safety note below. Rest 10 minutes, then slice thinly against the grain.
- 4. Toast the baguette** — While the beef rests, brush both sides of the baguette slices lightly with olive oil. Grill 1–2 minutes per side until crisp at the edges and marked but not burnt.
- 5. Build and serve** — Top each toast with one folded slice of picanha. Spoon on well-drained vinaigrette and finish with shaved Parmesan. Serve immediately with lime wedges.

ROCKY'S NOTES

- Picanha grain direction changes across the cut; inspect each section and always slice against the grain.
- Drain each spoonful of vinaigrette before topping so the crostini stay crisp.
- USDA recommends cooking whole beef cuts to 145°F with a 3-minute rest; the lower pull temperature above yields medium-rare and carries greater food-safety risk.
- Source inspiration: The Backyard Palate Facebook reel, “Brazilian Steak Crostinis,” viewed September 24, 2026. This is an original adaptation, not a transcription: <https://www.facebook.com/share/r/1AgVUqBsR5/>