

# A5 Kagoshima Wagyu Beef

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## Preparation cured Wagye slices

Remove the fat, sinew and cap from the striploin, reserving all trim for the emulsion. Cut the striploin in half and place one half in the freezer. Cut the other half into 60 g portions and seal in vacuum bags. Cook at 56°C for 20 minutes using the Vacuisine setting. Remove from the bags and pat dry. Sear over the highest heat on all sides on the Teppanyaki, turning every 6 seconds. Allow to rest before carving. With the frozen half block of striploin, slice on a meat slicer (#2 thickness). Place one slice onto a sheet of kombu. Brush lightly with white soy and top with another slice of kombu. Continue this procedure alternating kombu sheets and beef slices until all slices have been used. Place the stack into a vacuum bag and seal tightly. Leave at room temperature for 45 minutes before removing the beef slices from between the kombu sheets.

## Rezept für 4

### Ingredients cured Wagye slices

1.5 kg A5 Kagoshima striploin  
16 kombu sheets  
100 ml white soy

### Ingredients pickled jerusalem artichokes

1 kg Jerusalem artichokes  
100 ml mirin  
100 ml white soy  
100 ml Japanese rice vinegar

### Ingredients horseradish burrata

200 g burrata  
56 g horseradish (finely grated)  
2 g white pepper  
5 g sea salt  
Chateau d'Estoublon olive oil

### Ingredients Japanese fruit tomato

1 Japanese fruit tomato  
Chateau d'Estoublon olive oil



### **Zubereitung Sauer eingelegte Topinamburwurzeln**

Mix the liquids together, add to the Jerusalem artichokes and vacuum-seal tightly. Steam using the Vacuisine function at 85°C for 45–50 minutes until tender. Leave to cool and cut into wedges to serve.

### **Preparation horseradish burrata**

Roughly chop the burrata and combine with the remaining ingredients.

### **Preparation Japanese fruit tomato**

Blowtorch the skins of the tomatoes until charred. Shock in ice water before peeling off the skins. Compress in olive oil in an open container to fit in seal drawer, then set aside and cut into wedges to serve.

### **Preparation Wagye fat emulsion**

Mix together all of the ingredients except the xanthan gum and blitz in the SonicPrep for 20 minutes until fully combined. Transfer to the Thermomix and slowly add the xanthan gum until the mixture has thickened and emulsified.

### **Anrichten**

Carve the beef into small slices. Place a teaspoon of burrata into the centre of the plate, and put one wedge each of tomato and artichoke on top. Stack the slices of wagyu on top and spoon a small tablespoon of warm wagyu emulsion onto the beef. Cover the whole dish with a slice of cured wagyu (needs to be left at room temperature beforehand). Garnish with Okinawa spinach and hydrated sea grapes.

#### **Ingredients Wagye fat emulsion**

100 ml white soy  
100 ml Japanese rice vinegar  
100 ml mirin  
50 g wagyu fat (rendered)  
0.8 g xanthan gum