

RECIPE 1

Mini cutlet burgers inside small bocconcini

IDEAS FOR HAPPY HOUR



Ingredients for 4 people

Wagyu meat	160g
Breadcrumbs	150g
Eggs	3
Sesame seeds	to taste
Fine salt	to taste
Clarified butter	150g
Beansprouts	100g
Japanese sauce	to taste
Michettina	4
Small rice bocconcini	4

Method



PREPARATION OF THE MEAT

- 1 Begin by removing any excess external fat and cut the Wagyu meat into thin slices.
- 2 Mix the breadcrumbs in a large bowl with black sesame seeds (white seeds are also fine) until you get a uniform mix.
- 3 In another bowl, gently beat 3 fresh medium-sized eggs and salt to taste.
- 4 First roll the thin slices of Wagyu into the egg and then into the mixed grated breadcrumbs and place them on a flat plate to rest before cooking.
- 5 Meanwhile, put a non-stick pan on the hob. When it has reached a high temperature, pour in the clarified butter.
- 6 Once the butter has melted, add the slices of meat and leave them to cook a few seconds on each side. Once cooked, place them on a plate with some absorbent paper to dry any residual melted butter on the slices of meat. After a minute, add salt to taste.

PANINO PREPARATION

- 1 Cut the michettina or the bocconcino of rice bread lengthways to get two exact halves.
- 2 Add two cuts of Wagyu meat, mix them with beansprouts of your choice (a mix is fine) and dress them in the Japanese garlic sauce or with the yuzu sauce.

SERVE with a good glass of wine ...

Creator's Notes

MARCO DE PADOVA

Marco De Padova has always lived in Milan, but he has spent time in London, New York and Miami. He was a white-collar worker, when he started working in the world of night entertainment at the age of 27. After years spent in various establishments as a food and beverage manager, he decided to follow his great passion – food. This prompted him to start a blog called 'In cucina col direttore' (In the kitchen with the manager).

