

## RECIPE 5

## Smoke: Smoked wagyu, peas, anchovy caviar

Ingredients for 4 people

Loin of Wagyu	500g
Peas	300g
Wasabi	to taste
Radishes	4
Stracciatella from Andria	100g
Tropea onion	1
Raspberry vinegar	to taste
Anchovy sauce	30ml
Fish stock	50ml
Sugar	25g
Peppercorns	5
Alginate	2g
Rice bran oil	to taste
Sprig of thyme	1
Calcium chloride	5g
Beech wood (for smoking purposes)	to taste



## Method

- 1 Trim the loin, removing any excess fat. Mix together salt and sugar, massage the meat and seal in a vacuum with peppercorns and a sprig of thyme. Marinate for 6-8 hours, the last 3 out of the fridge.
- 2 Boil the peas, drain and cool them, keeping some of the water used to cook them. Keep two tablespoons of whole peas aside.
- 3 Blend with the rice bran oil, wasabi and a little of the water from cooking the peas until a smooth sauce is achieved. Add salt to taste. Pass through a sieve and keep to one side.
- 4 Cut the onions into halves and flash-fry in water containing raspberry vinegar, drain and cool. Peel the layers off removing the skin, season with very little rice oil and place to one side.
- 5 Peel and wash the radishes, cut them into very thin slices and place in iced water.
- 6 Mix the anchovy sauce and fish stock, add salt to taste and blend with the alginate. Add to a solution of 200ml of water and calcium chloride using a syringe. Leave a minute and a half to soak, then remove and store in the fridge in a solution of water and anchovy sauce.
- 7 Whisk the stracciatella and pour into a bottle.
- 8 Once the time required for the marinade has passed, open the bag, wash it and pat it dry using absorbent paper. Smoke for 10 minutes using beech wood. Let the meat rest for 10 minutes and thinly slice.
- 9 Assemble the dish.

## Creator's Notes

## RUBINA ROVINI

Rubina was born in Tuscany to an Apuglian mother and a Tuscan father; a gastronomic dualism which very much influenced her. A former professional dancer, she was a fierce and feared competitor in the fifth edition of 'MasterChef Italia' - so much so that she became known as the 'moral victor'. Nowadays she works both in Italy and abroad at events and in collaboration with companies from the world of food and Michelin-starred restaurants. In 2017, she published her first book 'SI SALVI CHI CUCINA!' (SAVE THE CHEF!)

