

# RECIPE 6

## Wagyu so much

APPETIZERS

### Ingredients for 4 people

Sliced Wagyu ..... 140g  
Soy sauce ..... to taste  
Pepper ..... to taste  
Frozen edamame beans ..... 150g  
Frozen peas ..... 100g  
Philadelphia ..... 50g  
Cedar or lemon peel ..... 1  
Steamed beetroot ..... 1  
Chickpeas ..... 150g  
Taina ..... 1 tablespoon  
Lemon for the juice ..... 1  
Miso ..... 2 tablespoons  
Water ..... 100ml  
Seed oil ..... 100ml  
Shiso leaves ..... for decoration  
Sorrel leaves ..... for decoration  
Mushroom grass leaves ..... for decoration  
Pea shoots ..... for decoration  
Black truffle ..... to taste  
Turmeric powder ..... to taste



### Method

- 1 Boil the skinned edamame beans and peas in a small amount of water. Do not drain, and blend directly.
- 2 Once cold, add philadelphia and lemon zest to make a cream.
- 3 Whisk the chickpeas with a tablespoon of taina and half a lemon, season with salt and add the pureed beetroot.
- 4 Blend some water and the juice from half a lemon, add the seed oil and turmeric to make a mayonnaise.
- 5 Bake the Wagyu using the grill at maximum power on baking paper for about 40 seconds.
- 6 Create a base of soy sauce and a pinch of pepper. Roll two slices of Wagyu and place them in the middle of the plate.
- 7 Make some dots with the sauces and decorate with herbs. Add the thinly sliced truffle.

### Creator's Notes



#### MAURIZIO ROSAZZA PRIN

He won a silver medal in the second edition of 'Masterchef Italia' and founded 'Chissenfood', a brand to bring the kitchen alive not only through the dishes. A familiar face on television on the 'Gambero Rosso Channel' during the 2016 series of 'Football's Kitchen', he is currently filming the second season which is on air from March 2018. Maurizio continues to amaze us with his unique showcooking and amuse us with his videos and recipes on his 'Chissenfood' Instagram and Facebook accounts.