

# RECIPE 7

## Wagyu bites from around Italy

APPETIZERS



### Ingredients for 10 servings

Wagyu (sirloin) .....	400g
Anchovy sauce .....	50ml
Salt flakes .....	6g
Hazelnut honey .....	90g
Nduja .....	30g
Horseradish in pasta .....	20g
Green olives .....	5
Red onion and vanilla jam .....	80g
Cinnamon stick .....	30g

### Method

- 1 Cut the meat into 40g pieces and put it in a vacuum for 6 hours with the anchovy sauce.
- 2 Remove the cubes from the marinade and sauté them well in the pan with the flaked salt on 2 sides, then glaze with honey and hazelnuts without turning off the heat for one minute, giving the meat time to glaze, then remove from the heat.
- 3 Spread the the nduja and the horseradish on the upper part of the cubes, add the chopped olives and the hazelnut honey.
- 4 Put the cinnamon sticks in the vanilla-flavoured onion jam for an hour.
- 5 Serve the cubes with plenty of jam on the side for dipping.



### Creator's Notes

#### SEBASTIANO ROVIDA

Sebastiano began his culinary studies at a professional institute in Pavia. In 2010, he had his live TV debut on 'Fuori Menu' in which he was a 'camp assistant' for the competitors. The program was immediately successful and reached its fourth series. In 2013, he hosted 'Finger Food Factory', which also aired live. In 2014, his first book was published, entitled "Finger Food Factory", 'l'arte di stupire in cucina con 50 ricette' ('the art of amazing everyone in the kitchen with 50 recipes'). Today he is the star of the Detto Fatto show on Rai 2.

