

RECIPE 9

Wagyu cubes fried in grape oil, asparagus salad, lemon flavoured scampi, burrata and balsamic vinegar reduction

Ingredients for 1 dish

Wagyu	40-50g
Medium-sized langoustine	1
Asparagus	2
Balsamic vinegar reduction	to taste
Burrata	30g
Lemon	1
Basil to decorate	1 leaf
Grape seed oil for frying	to taste
Balsamic vinegar	to taste
Sugar	to taste
Olive oil	to taste
Salt	to taste
Pepper	to taste



Method

- 1 Form a cube of Wagyu beef from the rib or fillet.
- 2 Prepare the langoustine by removing the head and shell, but leaving the end of the tail attached and removing the black filament.
- 3 Prepare the steamer by inserting a lemon cut into 2 and squeezed together with the water.
- 4 Remove the woody end part of the asparagus and slice into smaller strands using a paring knife, season with a drizzle of olive oil and a pinch of salt and pepper, keep to one side.
- 5 Blend the burrata using a stick blender to make a smooth cream.
- 6 Reduce the balsamic vinegar on the fire adding some sugar to get a glaze.
- 7 Cook the steamed langoustine in the lemon-infused water.
- 8 Bring the grape seed oil to temperature and fry the Wagyu beef cube for about 30 seconds Place it on straw paper to absorb any excess oil and plate up the dish.
- 9 Place the asparagus salad in the centre, lay the Wagyu cube on top along with the scampi, decorate with pearls of burrata cream and balsamic glaze, finish the dish with a fried basil leaf.



Creator's Notes

MARCO MORESCHI

He participated in the sixth edition of 'Masterchef', proving to be direct, strong and well-prepared. His passion for cooking has been with him since he was a child as he started cooking when he was just 9 years old. He loved to replicate the recipes of his mother and grandmother, the latter who was a wonderful cook from Brescia. He adores the world of wine, and in 2017 he qualified as a sommelier.

