



RECIPE 10

Cube of Wagyu fried in grape oil, steamed langoustine, bisque, white cabbage and sautéed asparagus

Ingredients or 1 dish

Wagyu	40-50g
Medium-sized langoustine	1
Asparagus	2
Onion	to taste
Celery	to taste
Carrot	to taste
Butter	20g
Cognac	to taste
Flour	to taste
Tomato puree	to taste
White cabbage leaf	1
Grape seed oil for frying	to taste
Basil to decorate	1
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. Get the steamer ready.
- 3 Make a small soup from the head, the claws and the shell. Put the butter and the vegetables (onion, celery and carrot) in a small pot, brown, add the shell and the remains of the langoustine and add a pinch of white flour.
- 4 Once made, blend with cognac, evaporate the alcohol and add the water. Whilst boiling, add salt and add a dash of tomato puree. Once ready, filter with a strainer and adjust the density. It needs to be quite thick.
- 5 Remove the woody end of the asparagus, cut them under the tip and divide each tip into 4, add pinch of semolina and keep to one side to fry.
- 6 Cut the white cabbage into very thin strips.
- 7 Cook the steamed langoustine in lemon-infused water.
- 8 Bring the grape seed oil to temperature and fry the Wagyu beef cube for about 30 seconds. Put it on straw paper to absorb the excess oil, fry, then remove the cube and the asparagus tips and plate up the dish.
- 9 Put a strip of white cabbage in the central part of the dish, place the Wagyu cube in the centre on top of the langoustine and add a few spoonfuls of the soup. Add the asparagus tips and finish with a glazed 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.

