

RECIPE 14

Wagyu all'amatriciana [in honour of the people from Amatrice]

MAINS

Ingredients for 4 people

- A. Wagyu rib 600g
- A. Maldon salt or flakes to taste
- A. Salt and pepper to taste
- B. Fresh cream 100ml
- B. Pecorino Romano 70g
- B. Parmigiano Reggiano 30g
- B. Extra Virgin Olive oil to taste
- C. San Marzano tomatoes 200g
- C. Sugar 50g
- C. Salt 30g
- C. Thyme to taste
- C. Garlic to taste
- C. Olive oil to taste
- C. Xanthan gum to taste
- D. Wagyu bones and carcass 250g
- D. Carrots 1
- D. Shallots 1
- D. Celery stalks 1
- D. Tomato puree 1 tablespoon
- D. Ice 250g
- D. Mustard 1 teaspoon
- D. Worcester sauce 1 teaspoon
- D. Brandy 60ml
- D. Pepper 1 teaspoon
- D. Bay leaves 1
- D Extra Virgin Olive oil 50ml
- Spicy chilli cream 1
- Frozen beans 30g
- Pasta fritta to taste



Method

Meat

Portion the meat, season with salt, pepper, cook on the grill for about 4 minutes per side, being careful of the flame, which should never be direct, handle cooking as desired.

Pecorino sauce

Bring the cream to a boil, then add the grated cheese and emulsify with the minipimer, polish with a little olive oil.

Roasted tomato coulis

- 1 Cut the datterini tomatoes in half, put them in a pan with salt, sugar, thyme and garlic, cook at 80°C for 5 hours with the valve open.
- 2 Whisk the roasted tomatoes, sift the mixture and bind with xanthan and olive oil. Put in bottles or pastry bag.

Wagyu sauce

- 1 Dice the vegetables and cut the bones into pieces.
- 2 Brown the bones and the parcels of Wagyu with olive oil. When they are browned, add the vegetables and brown again.
- 3 Blend with brandy. When it has all evaporated, add the bay leaf, pepper and recently melted ice, the mustard and tomato puree and reduce by 2/3.

Assembly

- 1 Blanch the beans in salted boiling water, then remove the skins and season with oil and salt.
- 2 For the pasta fritta, cook in water being careful of the time, then drain, dry with paper and fry in hot oil, drain on absorbent paper and salt to taste.
- 3 For the hot chilli cream, you can buy it already made or make it by blending together cooked red pepper and fresh chilli peppers. Plate up the dish with all the elements, the sliced meat on the bottom, the two sauces to bring everything together.

Creator's Notes

MIRKO RONZONI

Winner of 'Hell's Kitchen' 2015, he earned the position of Executive chef at Hell's Kitchen restaurant in the Forte Village Resort in Sardinia, and the position of Sous Chef alongside Carlo Cracco in the subsequent editions of 'Hell's Kitchen Italia'. He grew up a stone's throw away from Bergamo, but is a true citizen of the world: he has both lived in and visited many cities. Tradition, technique and the intense desire to source exceptional raw ingredients shape his cooking.

