

RECIPE 20

Wagyu skewers coated in a crust of dried fruit and frisée bread on a bed of cannellini bean cream with lime and crunchy vegetables

Ingredients for 4 people

Wagyu	350g
Onions	2
Dried cannellini beans	125g
Black cabbage leaves	10
Pomegranate seeds	to taste
Lime	to taste
Chilli peppers	1/2
Cloves of garlic	1
Tarragon leaves	10
Thyme	to taste
Olive oil	to taste
Salt from Cervia	to taste
Black pepper	to taste
Pistachios	100g
Friselle bread	3
Hazelnuts	50g



Method

- 1 Cook the cannellini beans in water. Once cooked, whisk them over the heat with a drizzle of oil, pepper, salt, juice and lime zest.
- 2 Put a clove of garlic and chilli pepper in a pan with a drizzle of oil and sauté the black cabbage, adding a few drops of water, add salt and pepper to taste.
- 3 Cut the Wagyu into small cubes then cook in a very hot pan. Once browned on all sides, let it rest for 5 minutes and then roll it in the coarsely chopped pistachios, hazelnuts, frisée bread and thyme.
- 4 Place on a plate and bake at 200 degrees for 7 minutes.
- 5 Heat a drizzle of olive oil at 70 degrees and add the tarragon leaves.
- 6 Slice open a pomegranate to get a few seeds.
- 7 Spread the cannellini cream on the plate.
- 8 Place the Wagyu skewer on top, dress with the onions and some black cabbage.
- 9 Finally, grate a lime, drizzle over some tarragon oil and add thyme leaves to finish.

Creator's Notes

GIULIA BRANDI

Born in the province of Pesaro and Urbino, she was victorious in the sixth edition of 'Masterchef' with her traditional cuisine from Le Marche thanks to her authenticity. From an early age, under the guidance of her paternal grandfather, she tried to produce ever tastier and more creative dishes for the family. One of her greatest dreams is to open a restaurant with her father and serve her grandmother's dishes.

