



Hamburg Steaks

Recommended
cut

Shoulder clod

Cooking
time

30
min

Level of
difficulty



Ingredients (serves two)

Japanese Wagyu (thinly sliced shoulder clod)
..... 450g (15.8 oz)

(A)

Salt 3g (0.1 oz)

Pepper To taste

Egg yolk 2

Onion 1/6 (30g (1 oz))

Olive oil 5cc (1 teaspoon)

Daikon radish 3cm (1.2 in) or 120g (4.2 oz)

Soy sauce 15cc (1 tablespoon)

Mirin (sweet rice wine) 10cc (2 teaspoons)

Salad oil 15cc (1 tablespoon)

Butter 5g (0.2 oz)

Spinach 50g (1.7 oz)

How to cook

1. Mince the beef with a kitchen knife and refrigerate for a while.
2. Mix the ingredients in **(A)** in a bowl, mix in the meat, knead well and divide the meat in two. Grease your hands with oil and form the meat into two oval patties.
3. Heat oil and butter in a frypan over medium heat and place the patties in the pan. Sear them for about 2 minutes while dripping the juices over the meat. Flip the patties over and cook for another 2 minutes.
4. Grate the daikon radish, squeeze lightly to drain and put in a strainer. Saute the minced onion in a separate frypan with olive oil over medium heat until wilted. Add mirin to the pan to let the alcohol evaporate, then add the grated daikon and soy sauce and mix. Set aside.
5. Parboil the spinach in a separate pan, cool it in cold water, squeeze out the water and cut it into 3cm (1.2 in) pieces.
6. Place the hamburger on a plate, add the sauce made in step 4 and garnish with spinach.