



# SEARED TENDERLOIN TATAKI

*served on salt rock with Calabrian Chili Oil and Giardiniera*

by Danielle Duran-Zecca

Our love of food is sincere, and there is no greater love! This dish uses Wagyu tenderloin, which is the best for being eaten seared, or nearly raw, in a unique and fun Mex-Italian preparation.

## INGREDIENTS (serves 4)

Wagyu Cut: **Tenderloin**

### House-made Tajin

Guajillo peppers (dried)..... 4 pc  
California peppers (dried)..... 4 pc  
Ancho peppers (dried)..... 2 pc  
Salt ..... 1 tbsp  
Sugar ..... 1 cup  
True lime powder ..... 1 tbsp

### Calabrian chili oil

Grapeseed oil ..... 1 cup  
Calabrian chilis (ground) ..... 1 tbsp  
*Giardiniera*  
Carrots..... 1 cup  
Cauliflower..... 1 cup  
Watermelon radish ..... 1 cup

Fresno chilies..... 1 cup  
Rice vinegar ..... 1 qt  
Sugar ..... 4 oz  
Salt ..... 1 oz  
Chili flakes ..... 1 pinch

## PREPARATION

1. De-stem chilies and grind in a food processor. Once powdered, transfer to a bowl and mix with other ingredients. Place on a sheet tray and hold.
2. Shave the vegetables with a mandolin into a large container. Add vinegar, sugar, salt and chili flakes to a pot and bring to a boil. Pour hot liquid over shaved vegetables, and let sit at room temperature for approx. one hour.
3. Place oil and Calabrian chilies in a blender and blend for two minutes on high speed. Strain and put aside.
4. Spread house-made tajin powder mix across a sheet tray and delicately roll the tenderloin to coat. Heat oil in a pan and quickly sear meat on all sides, ensuring that a crust has formed.
5. Let meat rest before slicing.
6. Place pickled vegetables onto a salt rock slab, slice Wagyu very thin and plate it. Warm up chili oil and drizzle over Wagyu.
7. Enjoy!

## Thoughts On Wagyu

*When I first tasted Wagyu I was blown away—the unctuous bites that melted in my mouth. After learning about the love Japanese farmers put into production, I was further impressed by the sheer appreciation that goes into the lives of Wagyu cattle. I've been a fan ever since.*




QR code for chef interview and cooking instructions on YouTube



### *chef* Danielle Duran-Zecca

Chef Danielle Duran-Zecca is a California-born culinary master, graduating with honors from California's Le Cordon Bleu School of Culinary Arts where she focused on classic French cuisine. While cooking in New York, Chef Danielle won first place in the Food Network's cooking show, "Kitchen Casino." Her style of cooking is "New Age Italian" which subtly combines the Mexican food influences of her heritage, with a dash of that unique California approach to food.

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