



# WAGYU STEAK AU POIVRE

by Paul Denamiel

Discipline and honoring tradition. This classic French recipe introduces an American cut of Japanese Wagyu beef, the best product available.

## INGREDIENTS (serves 4)

Wagyu Cut: **Ribeye**

### Sauce au Poivre

Unsalted butter .....	30 g	Freeze-dried green pepper .....	1 tsp (may be replaced with classic green pepper)
Flour .....	20 g		
Water.....	40 cl	Black pepper .....	1 tsp
Beefbouillon cube.....	1 pc		
Wine vinegar salt .....	1 tbsps		*This recipe is converted to facilitate preparation at home.

## PREPARATION

### • Wagyu Steak au Poivre

1. Pat steaks dry and season both sides with kosher salt, Maldon salt, or best yet, fleur de sel.
2. Coarsely crush peppercorns in a sealed plastic bag with a meat pounder or bottom of a heavy skillet, then press pepper evenly into both sides of steaks.
3. Heat a 12-inch heavy skillet (preferably cast-iron) over moderately high heat until hot, about three minutes, then add oil (pro tip: use some of the fat from the Wagyu). Swirl the skillet and sauté steaks, turning over once, about six minutes for medium rare.
4. Remove from pan and let rest. During this time the sauce is prepared. When sauce is accomplished, cut your steak into half-inch slices.
5. As the steak is the star of the show, you want to ladle the sauce onto the plate first and align the steak slices on top of it.

### • Sauce au Poivre

1. Boil the water and insert the beef bouillon cube.
2. Lightly crush the peppers and set aside.
3. Put butter in a saucepan to melt over low heat, and once melted, throw in the flour all at once. Mix for two to three minutes, without letting it color.
4. Pour in the beef broth slowly while stirring, do the same with the vinegar and add the teaspoon of cracked green pepper.
5. Cook over very low heat until you get the desired consistency (not too thick).
6. Finally, add the teaspoon of crushed black pepper and salt, stir to combine well, and it's ready!

## Thoughts On Wagyu

Wagyu was treated almost like foie gras when I first was introduced to it. The richness is intended to be savored in small portions. Preparation should be minimal, and the fattiness requires delicate contrast with acidity.



QR code for chef interview and cooking instructions on YouTube



### chef Paul Denamiel

Paul Denamiel has been submerged in the restaurant world from birth, spending time in the kitchen of his family's restaurants but Chef Paul's true love for French food developed as a youth during summers spent in France where his grandparents taught him the secrets of traditional French cooking. Chef Denamiel attended The Culinary Institute of America and cooked under some of the most notable names in the business before landing at his warm and comfortable NYC crowd favorite, Le Rivage.

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