



# WAGYU CARPACCIO DE BOEUF ROYALE

Thinly sliced Wagyu gooseneck, fresh shaved black truffle, Kaluga caviar, tempura wild mushrooms, truffle dressing, herb salad and bordelaise vinaigrette

## INGREDIENTS

### Carpaccio

Wagyu Gooseneck round / Salt /  
Peppercorns (mixed, ground)

### Truffle Dressing

Creme Fraiche / Truffle oil /  
Salt and pepper

### Tempura Wild Mushrooms

Wild mushrooms / Tempura flour /  
Carbonated water

### Bordelaise Vinaigrette

Beef demi-glacé / Dijon /  
Red wine vinegar / Vegetable oil /  
Shallots (finely minced)

### Herb Salad

Blond frisee leaves / Parsley leaves /  
Chives / Watercress / Dill / Mâche

### Garnish

Fresh black truffles / Kaluga caviar /  
Button mushrooms (raw and cleaned)

## PREPARATION

**Wagyu Gooseneck Carpaccio:** Using a knife, carefully remove any unwanted sinew or silverskin from the meat. Cut the meat against the grain into desired sized pieces. Season the meat generously with peppercorn mix and salt. Gently sear the outside of meat in a saute pan on med-high heat, keeping the meat very rare. You don't want to sear the meat too hard, to avoid a thick gray line. Once seared, roll tightly in plastic wrap to create a cylindrical log shape, and freeze. When ready to eat, using a meat slicer, slice thinly and build the garnish on top.

**Truffle Dressing:** Mix the creme fraiche and truffle oil together. Season with salt and pepper to desired taste. Reserve on side or place in squeeze bottle.

**Tempura Wild Mushrooms:** Place the tempura flour into a mixing bowl and whisk in the carbonated water. The consistency should be similar to pancake batter where it lightly coats the mushrooms. Bring oil in a sauce pot or fryer to 350°F. Gently coat mushrooms with tempura, shaking off excess batter and place into hot oil. Move them around until lightly golden and crispy. Remove from oil and pat dry, season with salt and pepper and place on top and around carpaccio dish.

**Bordelaise Vinaigrette:** To make vinaigrette, place the beef demi-glacé, Dijon and red wine vinegar into mixing bowl. While mixing, slowly drizzle vegetable oil into the mixture until fully combined. Add minced shallots and season with salt and pepper to taste. Reserve on side or place in a squeeze bottle.

**Plating:** Slice the carpaccio with a meat slicer very thin and place around the plate. Season lightly with salt and pepper. Shave the black truffle thinly with a mandolin or knife and place on top of the carpaccio. Place little dollops of Kaluga caviar around the carpaccio. Shave the button mushrooms thinly with a mandolin or knife and add over top. Add a few dots of the creme fraiche truffle dressing. Carefully place the herb salad. Fry the tempura wild mushrooms, pat dry, season and place on top. Lastly, drizzle the bordelaise vinaigrette around the outside of the carpaccio.



## WAGYU CUT: Gooseneck round

### THOUGHTS ON WAGYU

I have always held Japanese Wagyu beef in the highest regard as a specialty ingredient, both as a chef and consumer. While Wagyu beef is being raised outside of Japan, the quality and processes involved with Japanese production still produce the best quality, highest marbling and flavor. The quality is unmatched. I am always impressed and happy working with any Japanese Wagyu product. It still excites me every time I work with it and taste it. We're honored for the chance to share Wagyu with the world.

### WAGYU CUT CHARACTERISTICS

The Gooseneck cut from the Japanese Wagyu round proved to work great for our carpaccio dish. The gooseneck cut has great flavor, texture and tenderness. The only further preparation needed was for us to trim off the excess sinew/silver skin and cut it against the grain for maximum tenderness. I would absolutely use this cut again, especially for carpaccio or another dish where it is sliced thin against the grain. I found it quite easy to work with for my dish application, and it did not disappoint.



## DEAN YASHARIAN

Chef Dean Yasharian's work ethic and passion for food emerged from his upbringing on a farm in upstate New York and has continued throughout his 20-year culinary career. He has trained in the U.S. and Europe under world-renowned chefs, including Daniel Boulud, Gordon Ramsay and Daniel Clifford, and has honed his skills in Michelin-starred restaurants. Yasharian is also a former winner of Food Network's cooking competition "Chopped."



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