



## GRILLED JAPANESE WAGYU KNUCKLE

Charcoal-grilled Wagyu with Perigord black truffle butter, sunchokes and nasturtium petals

### INGREDIENTS (1 people)

Wagyu Knuckle..... 6 oz	Whole milk ..... 1/4 cup	Fresh ground black pepper..... 1 tsp
Sunchokes ..... 4 oz (peeled and cubed: 3 oz / finely sliced on mandolin: 1 oz)	Garlic (peeled and minced) ..... 1 tsp	Bay leaf ..... 1
Cream ..... 1/4 cup	Kosher salt ..... 2 tsp	European-style salted butter ..... 1 oz
	Sea salt ..... 5 g	Perigord black truffles ..... 8 g
		Nasturtium (garnish)

### PREPARATION

1. Combine 3 oz peeled and cubed sunchokes with milk, cream, bay leaf and garlic in a small saucepan. Simmer until sunchokes are soft and can be pierced with a fork, place in blender and slowly add the cooking liquid, blending until velvety. Mix in 1 teaspoon of kosher salt. Pass through a tamis to make smooth and keep warm.
2. Fry the 1 oz of finely sliced sunchokes in neutral frying oil until golden brown, remove from oil and place on sheet tray with food grade towel to soak up excess oil. Season the chips with vinegar powder and salt. Set aside.
3. Put the European-style salted butter in a food processor with 4 grams of the Périgord truffles and blend until smooth, like icing. Set aside.
4. Season the Wagyu knuckle with salt and pepper and grill the steak over charcoal to desired firmness and let rest to desired temperature.
5. Plate the steak by spreading the puree out broadly in the center of a nice plate, place the rested and sliced steak over the puree and melt the truffle butter on top, finish with sunchoke chips and shaved truffle. Finish with nasturtium petals.



### WAGYU CUT: Knuckle

#### THOUGHTS ON WAGYU

Respect for the whole animal is how I always approach utilizing product. As a predominantly seafood chef, the sourcing and logistics aspect of running a kitchen is a focus for me, and exploring new avenues in Wagyu beef is very exciting. Working with Japanese Wagyu directly is educational for me. In turn that allows me to educate my team and our guests about the whole-animal aspect and how sustainable farming should be. The transparency and pedigree of Wagyu beef is upper echelon, which is what I like to offer as a chef.

#### WAGYU CUT CHARACTERISTICS

This Wagyu round knuckle cut hit every benchmark for me, in terms of what I like to eat and what I like to prepare for diners. The marbling was good, but not crazy, and let the real flavor of the beef through, which I really like. Using an “off-cut” to create a special dish is something that I already often consider at Saso, so the fit was natural. The affordability due to spectacular yield makes the cut even more attractive, for all sides. Working with this cut improved our understanding of Wagyu—for myself, my team and my diners.



## DOMINIQUE CRISP

@domcrisp

Chef Dominique Crisp is one of LA's rising culinary stars and his talent in the kitchen started at the early age of fifteen. He developed his cooking prowess in France and Oregon before landing in LA and diners have been following his bold approach to locally sourced foods ever since. Crisp is equally keen on the art of hospitality and his dining rooms exude guest-focused relationships.

Saso

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