



WAGYU TOP ROUND CARPACCIO

Wagyu top round pounded tender and thin, showcasing how delicious this cut is prepared raw

INGREDIENTS

Wagyu Top Round .....	4-6 oz	Thai basil .....	2 bunch	Preserved lime.....	2 ea
Kumquats .....	8 ea	Rice bran oil .....	2 qt	Fleur de sel.....	1/4 c
Heavy cream .....	2 qt	Thai bird and Arbol chilis .....	handful		
Fresh horseradish .....	1 pint	White sesame seeds .....	1/2 c		

PREPARATION

1. Reserve centers from 2 preserved limes and dehydrate for 24 hours. Grind into a powder and toss with Fleur de sel.
2. Grate fresh horseradish and add to heavy cream. Bring to a simmer and then let cool. Strain out horseradish once cream is cool. Whip horseradish cream until it is almost to stiff peaks, and put into piping bag.
3. Slice and deseed kumquats, toss with oil and salt. Roast at 375°F for 10 min until slightly caramelized. Let cool.
4. Pick and then blanch Thai basil leaves in salted water. Pulse in blender while slowly drizzling in 1 quart rice bran oil. Strain through a chinois, reserve oil and discard basil pulp. Reserve some small leaves from the basil for garnish.
5. Bring 1 quart rice bran oil and a mix of dehydrated Thai bird and Arbol chilis (stems removed) to a very slight simmer, and then turn off the heat. Let oil sit warm for 3 hours. Cool overnight and then strain out chilis.
6. Toast white sesame seeds in oven at 300°F for 30 minutes on low fan or until they brown and become fragrant.



WAGYU CUT: Top round

THOUGHTS ON WAGYU

My previous experience with Wagyu included a long stretch of intense butchering training. This was valuable experience in getting comfortable with the product and learning how to break it down into different cuts and treat them accordingly. Helping our guests understand that Wagyu isn't all ultra-expensive loin cuts through this project was a fantastic experience. It was an honor to further learn about the product and showcase it at Sister, and I hope to continue a strong relationship with Wagyu beef into the future.

WAGYU CUT CHARACTERISTICS

The Wagyu top round cut was amazing, and while it was a bit leaner and had less intense marbling than I've come to expect from Wagyu, it still melted in my mouth. This brought a carpaccio to mind immediately. The dish has been exceptionally popular our restaurant and is nearly sold out! The meat looked great on the plate and had wonderful, beefy flavor. Wagyu is exciting for our team and guests, and the individual tracking system is a great way to show the dedication each head of cattle is raised with.

MELISSA PERFIT

@jefaperfit

Chef Melissa Perfit trained under some of the most recognized names in San Francisco while honing her post graduate culinary skills. She currently serves as Executive Chef of a beloved San Francisco kitchen and has appeared as a contestant on Top Chef, Season 15. Perfit is highly regarded for her California cuisine and her expert knowledge of seafood.

Sister

3308 Grand Ave  
Oakland, CA 94610

@sisterrestaurant

