



CORNED A5 WAGYU ROUND

A5 Wagyu with ‘French’ Pastrami Spice, Russian Dressing Emulsion, Red Onion Marmalade, Mustard Frill.

INGREDIENTS

<b>Corned Wagyu Round</b>			
Wagyu Knuckle .....	3 lb	Mustard seed .....	6 g
Brown sugar .....	1%	Juniper .....	6 g
Kosher salt .....	3%	Bay Leaf .....	3 each
Pink salt .....	1%	<b>Red Onion Marmalade</b>	
Thyme.....	1/2 bunch	Red onion (brunoise) /	
Rosemary.....	1/2 bunch	Red wine vinegar /	
		Red wine / Brown sugar /	
		Bay leaf / Salt / Butter	
		<b>Pastrami Rub</b>	
		Coriander seed / Fennel seed /	
		Cubeb peppercorn /	
		Aleppo pepper / Salt	
		<b>Russian Dressing Emulsion</b>	
		Tomato water / Shallot /	
		White Wine vinegar / Dijon mustard /	
		Salt / Egg yolk / Canola oil	
		<b>To Plate</b>	
		Mustard Frill	

PREPARATION

**Corned Wagyu Knuckle:** Add all ingredients into a large pot and place on stove. Bring mixture to a boil and infuse all the aromatics and melt the salt and sugar. Once to a boil, turn off and let cool to room temperature. Place the knuckle in a large plastic bin and cover with liquid, place into the fridge. This will need to be submerged in liquid for 7–10 days, and the beef should be rotated often throughout that time.

**Red Onion Marmalade:** Sweat the onions down in a medium sauce pot with the butter. Add red wine and reduce by half. Add red wine vinegar, sugar, bay leaf and bring the liquid down to a syrup consistency and ensure the onions are tender. Mount in a little more butter if needed and adjust seasoning with salt. Cool down and reserve for plating.

**Pastrami Rub:** Toast all spices until aromatic and golden brown. Let them cool completely. Blend all together in a small spice grinder until finely ground.

**Russian Dressing Emulsion:** Sweat shallots in a little canola oil until translucent and tender. In a blender, add the shallots, vinegar, mustard, egg yolk and salt. Turn on low speed and slowly add canola oil and begin to make an emulsion. Blend the mixture until all ingredients are smooth and all the oil has been incorporated. The consistency will be slightly thicker than a salad dressing. Cool and reserve for plating in a squeeze bottle.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

I’ve been fortunate enough to visit Wagyu production facilities in Japan through my lengthy experience working with all different cut from the product. The idea of getting more off-cuts and non-streamlined cuts to the US was a central idea behind my journey. It was an honor to introduce fellow chefs to the product through this experience. You can jazz Wagyu up however you want, but the product shines brightest in the simplest preparation. The level of quality and appreciation has deep roots, and that’s what keeps me coming back.

WAGYU CUT CHARACTERISTICS

Wagyu Knuckle is relatively more toothsome and definitely has to be cooked properly, to medium at most. As a French-American brasserie, we corned the meat, put it in pastrami spice and sliced it like a faux pastrami. There are specific ways Wagyu should be treated and regulations to how it’s produced, for a reason. The knuckle cut sliced against the grain was nearly perfect. The fat content, how it breaks down and cooks—it represents how A5 Wagyu should taste and feel texturally.

OMRI AFLALO

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First-generation Moroccan-American Omri Aflalo grew up in Oakland, surrounded by family members cooking traditional Moroccan cuisine. At Michelin-rated restaurants in Europe, Aflalo fully immersed himself in French culture, cuisine and technique. He further advanced his skills under the tutelage of James Beard Award-winning chef Michel Richard, holding positions at two of his restaurants: Washington DC’s Citronelle and Los Angeles’ Citrus. Under the eye of Chef Michael Mina, Aflalo secured a three-star review from the San Francisco Chronicle, Best New Restaurant and Top Steakhouse in the Country awards while he was at Bourbon Steak. Aflalo later joined the team at Downtown San Francisco’s Wayfare Tavern. The restaurant maintained its three stars under his control and made it onto the “Top 100 Restaurants of San Francisco.”

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