



WAGYU BOLLITO MISTO

Braised Wagyu Gooseneck round with leek, trumpet royal mushrooms, farro, Thumbelina

INGREDIENTS

Wagyu Bollito Misto

Wagyu Gooseneck round / Olive oil /
Onion (peeled and diced) /
Cloves of garlic (crushed) /
Thyme / Dry white wine / Beef stock /
Salt / Fresh ground black pepper

Vegetable Garnish

Medium leeks
(sliced on a bias in 1/2 rounds) /

Fingerling potatoes

(peeled and cooked until tender) /
Farro (cooked according to the package
instructions) /

Small trumpet royal mushrooms
(trimmed and halved) /

Thumbelina carrots (halved) /

Olive oil / Salt /

Fresh ground black pepper

Salsa Verde

Italian parsley (large stems removed) /
Basil (large stems removed) / Capers /
Anchovy filets / Garlic /

Grated lemon peel / Dijon mustard

Extra virgin olive oil (or more as needed)

Coarse salt / Fresh ground black pepper

PREPARATION

Wagyu Bollito Misto: Heat olive oil in casserole over medium high heat. Season beef with salt and pepper then add to casserole. Brown on both sides for 8 minutes. Remove beef to a separate plate, add vegetables and thyme to casserole. Cook stirring 5–6 minutes, or until vegetables begin to caramelize. Deglaze with wine, reduce. Add beef back in, then add the beef stock. Cover and reduce heat until stock is barely at a simmer. Cook until beef is tender, approximately 2–2.5 hours. Remove beef and reduce cooking liquid by half until richly flavored. Strain then return beef to bouillon. Keep warm. Season accordingly.

Vegetable Garnish: In a pot of salted water over high heat cook leeks until just tender. Remove with a slotted spoon and place in ice water to stop the cooking and set color. Next add carrots and cook until tender. Drain. Heat olive oil in sauté pan, season mushrooms. Then sear cut side down. Turn when nicely browned and continue to cook approximately 6–8 minutes.

Salsa Verde: Bring a small pot of water to a boil. Prepare an ice bath. Add parsley and basil to the pot. Cook just until wilted, approximately 20 seconds. Drain and immediately plunge into ice bath to set color. Drain and gently squeeze out any remaining water. In a blender, combine all ingredients except olive oil. Blend at high speed, slowly adding oil until you have a smooth emulsified sauce. Season with salt and pepper.

Assembly: To heat Farro, place in a small sauce pot, add a few spoonfuls of broth. Then set over medium heat. Season with salt and pepper. Add vegetables to casserole and slowly bring up to a simmer. In shallow bowls arrange beef, vegetables and faro, then bouillon. Portion salsa verde on the side.



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

Wagyu has never been a staple on any of my menus, but I'm honored for the experience to expand our repertoire and put our own twist on the product. I realize many guests understand and recognize Wagyu, and associate it with quality. This project raised a great deal of awareness with me and my team, in regard to Wagyu pedigree and heritage that goes back over 100 years. I was also compelled to investigate further to see what is available in terms of quality distributors. It was a very positive experience.

WAGYU CUT CHARACTERISTICS

My general conception of Wagyu is dominated by steaks and popular A5 loin cuts. For this Gooseneck round cut, I considered a crudo, or carpaccio at first, but ended up landing on a braising method similar to short ribs. For the Italian bollito misto, or "mixed boiled meats," braising the round cut allowed it to get very soft and nearly fall apart. However, the Wagyu musculature was quite different, because it did still hold its shape, and had tremendous beef flavor, which was fantastic. Our team had an engaging new experience with quality Wagyu beef.



ALFRED PORTALE

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Chef Alfred Portale is an award winning chef, restaurateur and cookbook author. Portale apprenticed in France with the Great Chefs Guerard, Troisgros, and Maximin, where he mastered classical French techniques. Portale's dedication to sourcing quality ingredients from farms and specialty purveyors placed him among the chef leaders of the New American Cuisine movement. During his culinary career, he has earned a total of five 3-Star New York Times reviews, three James Beard Awards and a longstanding Michelin star.

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