



WAGYU “JULIO”

Sous vide wagyu with potatoes pave, tender crisp vegetables and smoked sweet potato puree

INGREDIENTS

Wagyu Top round / Salt / Black pepper / Vegetable oil / Butter / Scotch whiskey	Parmesan cheese / Vegetable oil Sweet Potato Purée Sweet potatoes / Agave / Butter / Salt Stewed Vegetables Cauliflower / Salt / Vegetable oil / Heirloom baby carrots / Salt /	Butter / Thyme / Black pepper Dry Mushrooms Japanese green tea / Dry buna-shimeji mushrooms / Butter / Salt
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PREPARATION

- Wagyu:** Remove fat, cut into 6 oz portions and season with kosher salt before resting on a wire rack uncovered in the fridge for 24 hours. Boil the whiskey to evaporate the alcohol, wrap the beef in cheesecloth and immerse in reduced whiskey for 3 hours. Remove cheesecloth and place each portion into a fully-sealed vacuum bag sealed and cook sous vide at 130°C for 1.5 hours. Remove from bags and pat dry. To cook, brown beef evenly on all sides in a hot pan with oil, then set aside to rest. Strain the juices from the vacuum and bring to a boil over medium-high, then lower to a simmer. Strain the liquid through cheesecloth and reserve the clear jus.
- Potato Pave (day before):** Preheat oven to 350°F. Toss peeled and thinly sliced potatoes with cream until thoroughly coated. Generously butter a ceramic casserole dish. Layer the sliced potatoes, seasoning with salt, pepper and freshly grated parmesan cheese. Cover and cook for 1.5 hours or until tender. When finished, place a tray on top and weigh down overnight in the fridge to press and set.
- Sweet Potato Purée:** Roast a foil-wrapped sweet potato directly onto white coals for about an hour, flipping on all sides. Mash the potato slightly before blending with agave and butter until smooth, seasoning with salt.
- Stewed Vegetables:** Cut the cauliflower, peel the carrots and cook in the beef jus. Add thyme, salt to taste and a generous knob of butter, bringing to a gentle boil until tender, approximately 4–5 minutes. Remove the carrot with a slotted spoon and season. Drain the celeriac from the juice (reduce jus until it has a sauce texture and save) and dry well. Sear the celeriac cubes over medium heat until golden, adding butter to the pan and seasoning to taste.
- Potato Pave:** Cut the potato pave into 1/2 inch by 2 inch portions across the grain of the potato. Sear in a pan with vegetable oil and season with salt.
- Dry Mushrooms:** Combine Japanese green tea and mushrooms in a bowl and soak for 15 minutes, until the mushrooms are soft and pliable. Gently lift the mushrooms out of the tea. Strain the tea through a coffee filter. Before serving, sauté the rehydrated mushrooms in a hot pan with the butter for 2–3 minutes. Season to taste and keep warm.
- To serve:** Place sweet potato purée dots, followed by the potato pave, cauliflower, carrots and mushrooms. Finally, slice the beef and add the sauce in the center of the plate and serve immediately. Enjoy!



WAGYU CUT: Top round

THOUGHTS ON WAGYU

Previously touring in Japan visiting Wagyu farms was a special experience for me. I really love to learn about the culture and how they raise the cattle. I really enjoy working with Wagyu, especially at very high quality levels. Wagyu is all about personal experience and heritage for me, and we try to provide that for our guests. Many chefs around me are expressing increased interest in the product, and I’m hoping to continue promoting it. Wagyu is more than just beautiful product—for me, it’s about sharing and creating new experiences.

WAGYU CUT CHARACTERISTICS

Round cuts are usually tougher, but the Wagyu top round was still very soft and the flavor was amazing. With a nice crust using a cast iron pan, you can really bring out the best in this cut. I’m from Uruguay, and my creation was a seasonal winter dish using whiskey in a shortened dry aging process. This keeps the Wagyu crispy on the outside and very juicy inside. This reminds me of a dish eaten in Uruguay during the winter to keep warm, and I was happy to bring own cultural heritage into this Wagyu top round dish.

CESAR DE LEON TORRES

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Originally from Uruguay, Chef Cesar De Leon Torres cumulates over 20 years of culinary experience. Growing up in South America and being surrounded by Latin and European influences, his cooking evokes diverse flavors using top quality ingredients. He moved to The Middle East to join The Ritz Carlton team and open Cantina Kahlo. The restaurant was award “Best International Restaurant” and “Chef of the Year” by Food & Travel Magazine. De Leon Torres has held key culinary positions at multiple Ritz-Carlton properties across the world for 11 years, and is currently residing at The Ritz-Carlton Sarasota.

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