



WAGYU SHABU-SHABU WITH HAKUREI TURNIPS AND JAPANESE MUSTARD

Wagyu sliced thinly and cooked in hot broth, allowing the mild earthiness and sweetness of the turnips to play off the rich Wagyu

INGREDIENTS

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| Wagyu Knuckle 200 g | Seasoned dashi | Seared turnips |
| Dashi | Dashi (prepared in advance)..... 1500 g | Turnip / Oil / Salt |
| Water 2000 g | Tamari (Tamari soy sauce) 150 g | Turnip greens |
| Fresh shiitake mushroom stems 100 g (substitute with half dried shiitake if needed) | Mirin (Japanese sweet rice wine) 75 g | Turnip greens / Ginger |
| Ginger (Sliced) 15 g | Pickled turnips | Japanese Mustard |
| Kombu..... 20 g | Turnips / Salt and sugar / | Japanese mustard powder / |
| Bonito flakes 15 g | Water / Rice wine vinegar | Water /Mirin |

PREPARATION

Dashi: Combine water, mushroom, ginger and kombu. Bring to a simmer (don't boil) and let cook for 20-25 minutes. Pull off heat and add bonito flakes. Let steep for 20 minutes.

Seasoned dashi: Taste and adjust if necessary.

Pickled turnips: Slice turnips thinly on mandolin. Compress with 1/2 water and 1/2 rice wine vinegar, and a pinch of salt and sugar.

Seared turnips: Clean and quarter. Sear in pan with a touch of oil until golden brown. Season with salt.

Turnip greens: Saute in pan with minced ginger, oil and a touch of water.

Japanese Mustard: Mix mustard powder with water and mirin until desired consistency.

Composition: Slice Wagyu thinly and let temper slightly. Heat up dashi, sear turnips and cook turnip greens. Assemble the wagyu, greens and turnips in a bowl. With a squeeze bottle, place a few dots of the Japanese mustard around the garnish. Pour hot dashi into the bowl, slightly over the Wagyu to help warm and tenderize it.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

Wagyu remains a powerful and formative experience for me, including past iterations of this project. At the Musket Room, our priority is putting out amazing, high-quality food that is exciting and thrilling to people. Through contemporary American cuisine we draw on different influences—perhaps Japanese, or Lebanese, which is my background. Passing on respect for our ingredients to my team and our guests is important, and education is highlighted for our entire team through the use of Wagyu, including a philosophy of integrity and limiting waste.

WAGYU CUT CHARACTERISTICS

I was amazed at the versatility of this round cut, and the rich tenderness. It was perhaps meatier and beefier than other round cuts, but still incredible lean and soft. Slicing the cut thin came naturally to me, and the minimal cooking method through the application of broth in a shabu-shabu style really let the beef take center stage. It's been an honor to learn about Wagyu breeds and quality grades based on rearing location and different cuts, and I look forward to further promoting Wagyu here in New York.

MARY ATTEA

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Chef Mary Attea is the Executive Chef at The Musket Room, the Michelin-starred restaurant in Manhattan. Attea uses her extensive fine-dining experience and family culinary memories to create menus that defy categorization, infusing Middle-Eastern, Mediterranean, Asian and new American influences into dishes that are wholly original yet firmly rooted in their histories. Attea garnered three stars from The New York Times and upholding the restaurant's Michelin Star. She was also a finalist on Eater's coveted Young Guns list of up-and-coming chefs.

 **The Musket Room**

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