



CHICKEN-FRIED WAGYU BEEF

“Chicken-fried” Wagyu cutlet with white truffle and black pepper gravy

INGREDIENTS

<b>Chicken-Fried Wagyu</b>		
Wagyu Gooseneck round .....4 slices (1/3 lb each)	Baking soda / Baking powder ..... 1/2 tsp	Whole milk .....2 ½ cups
All-purpose flour ..... 1 ½ cups	Buttermilk .....1 ½ cups	Heavy cream ..... 1/2 cup
Cracked Red Kampot peppercorns ..... 2 tsp	Tabasco ..... 2 tsp	White truffle butter ..... 1 tbs
Salt ..... 2 tsp	Eggs (large)..... 2	Cracked Madagascar peppercorns ..... 2 tsp
Sweet paprika ..... 1/2 tsp	Sunflower oil ..... 1 cup	Salt .....to taste
Onion powder / Garlic powder ..... 1/2 tsp	<b>The Gravy</b>	<b>To Finish</b>
	Butter / All-purpose flour ..... 4 tbs	Fresh white truffles .....6 g

PREPARATION

**Chicken-Fried Wagyu:** In a bowl, whisk together the flour, half the pepper, half the salt, paprika, onion powder, garlic powder, baking soda and baking powder. In another bowl, whisk together the buttermilk, Tabasco and eggs. Season the meat with the remaining salt and pepper, and dredge in the flour mixture, followed by the egg mixture, and then again in the flour mixture. Let sit for at least 10 minutes. Heat the sunflower oil in a cast iron skillet to 330°F. Pan fry the steaks until golden brown on both sides.

**The Gravy:** Heat the butter in a small saucepan until melted. Whisk in the flour and continue to cook for two minutes, or until the raw flour taste is gone. Slowly drizzle the milk, followed by the cream, and continue to whisk until thickened. Mount with the truffle butter and finish with salt and pepper to taste.

**Plating:** Pour the gravy over each steak and shave fresh truffles tableside. Suggested to serve with mashed potatoes and garlicky green beans.



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

Beef is what’s for dinner, and high-grade Wagyu is an awesome product. There’s a natural reverence with Wagyu, which can be intimidating, but when it’s prepared by someone with confidence, it absolutely shines. At our restaurant in midtown Manhattan, we have many guests who want an unforgettable experience, and putting prime Angus beef next to Wagyu on a wooden block, the excitement is palpable on their faces. It’s absolutely beautiful and an honor to serve high-quality Wagyu from Japan, where tradition and heritage matter so much.

WAGYU CUT CHARACTERISTICS

Personally, I have the sensibility of a beer drinker, but the palate of somebody that appreciates champagne. When it comes to beef, I like to work with off cuts that aren’t as celebrated—I think it’s more interesting. This leaner, yet tender and marbled Gooseneck round cut was perfect for this high-brow, low-brow application in a country fried steak. The grain was larger than I anticipated, which is great, and it had incredible beefy flavor. The Wagyu round was everything that I expected from a round cut, but even better.

MICHAEL JENKINS

@chef\_michael\_jenkins

Chef Michael Jenkins began his culinary career working at Butter Restaurant, where worked his way up to become the chef de cuisine. Michael is a featured contributor to the books Street Eats, Crossing Borders, and Savor. Michael competed on hit shows: Chopped, Cutthroat Kitchen, Beat Bobby Flay, and Iron Chef America. He is currently the Executive Chef at Lola Taverna and Butter Restaurant.

Butter Midtown

70 W 45th St  
New York, NY 10036

@butternyc

