



WAGYU TARTARE, IKURA, TOASTED NORI

Wagyu chuck roll tartare on a bed of sushi rice, topped off with cured salmon roe and accompanied by toasted nori.

INGREDIENTS

Wagyu tartare

Wagyu chuck roll tartare 260 g
Chives 1 tbsp
Salt, black pepper to taste

Nikiri

Soy sauce..... 1/2 cup

Mirin 1/2 cup

Sushi Rice

Tamaki Gold white rice 1 cup
Mirin, salt, shiro dashi,
champagne vinegar

Cured Ikura

Salmon roe (cleaned),
sake, shiro shoyu, mirin

For Finishing and Serving

Nori (toasted).....40 ea 5x5 inch pieces
Chives 1/2 cup
Sudachi citrus (fresh)

PREPARATION

Wagyu Tartare: Mix and season.

Nikiri: Combine soy sauce and mirin in a pot and bring up to a boil. Reduce to a simmer and cook for 5 minutes then immediately cool over an ice bath. You will only use a small amount of this to finish the dish.

Sushi Rice: Place rice in a strainer and wash with cold water. Wash until water runs clear and rice looks polished. Cook rice at 1:1 rice to water in a pot. Bring up to a boil and let simmer for 2 minutes. Cover top of pan with plastic wrap and turn the

heat off for the rice to finish cooking. Let sit for 25 minutes, then transfer to a large bowl and let cool. Once at room temp, season rice with mirin, salt, shiro dashi and champagne vinegar.

Cured Ikura: Combine sake, shiro shoyu, and mirin in a bowl. Pour liquid over the salmon eggs and let marinate for 1 hour in a bowl in a fridge. After 1 hour has passed, strain and reserve eggs in a container. Discard all liquid as it cannot be used again.



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BRANDON RICE

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Chef Brandon Rice developed an early fondness for food and knew from a young age that he loved cooking. After earning a degree in culinary arts at the Culinary Institute of America in Hyde Park, NY, Rice went on to stage in esteemed kitchens throughout Europe, including Quique Dacosta in Spain. He clocked time at Boston's famed Clio before moving to the Bay Area to work at Coi - his first introduction to Northern Californian cuisine. While working there and experiencing Daniel Patterson's focus on local, fresh produce, he knew he wanted the Bay Area to be home. From there Rice spent 5 ½ years as Chef de Cuisine at Rich Table in SF. It was here that Rice really found his voice and style of cooking.

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WAGYU CUT : Chuck roll



COOKING METHOD : Raw preparation

Thoughts on Wagyu

I wanted to use Wagyu chuck roll for this tartare dish for two reasons: the fat content and the flavor. Chuck roll sits in the shoulder right in front of the ribeye, meaning chefs can expect a similar flavor to the ribeye. Wagyu chuck roll has incredible marbling due to the Japanese genetic purity. Chuck roll is one of my favorite cuts in the whole animal because it's so versatile - it can be braised, served raw, cut into steaks, cooked to medium rare or however desired. Wagyu chuck roll can be cooked almost any way, making it a very enjoyable and appealing cut of beef.