



WAGYU TIYULA ITUM

A new take on Tiyula Itum, a Filipino dish, these skewers are grilled over charcoal until medium rare, brushed with coconut cream and sprinkled with lemongrass condiment to bring out the flavor of Wagyu beef. Served with the warm Tiyula itum broth, cherry tomatoes and a drizzle of charcoal oil to add flavor and aesthetics.

INGREDIENTS

Wagyu shoulder clod (trimmed)	300 g	Lemongrass, garlic (minced), Thai chili (minced), Neutral oil (canola or grapeseed), Kosher salt
Soy sauce	50 g	To Serve
Garlic (minced)	2 cloves	Coconut cream, cherry tomato (peeled)
Pamapa Itum (Coconut Charcoal Paste)		
Mature coconut,		
Lemongrass Condiment		

PREPARATION

Wagyu Beef Shoulder Clod: Trim the fat and silver skin off the wagyu. Reserve the silver skin for the broth. Slice the meat about 4 mm thickness against the grain. Skewer about 30g of wagyu per skewer. Season with soy sauce and garlic. Brush with Pamapa Itum*.

Pamapa Itum* (Coconut Charcoal Paste): Cut the mature coconut in half. Cook the coconut until the meat can easily detach from the shell. Discard shell and continue to grill the coconut meat until blackened. Blend the coconut meat charcoal with the oil until it forms a paste. Reserve 15g of the charcoal oil for final plating.

Tiyula Itum Broth: Simmer all ingredients for 10 minutes and

strain. Season with a touch of soy sauce.

Lemongrass Condiment: Trim the outer layers of the lemongrass until the tender parts remain and mince. Heat the oil on low and fry the minced lemongrass. After 2-3 minutes, add the salt, Thai chili and garlic. When it turns light brown, strain immediately to avoid a burnt bitterness.

To Serve: Grill the marinated skewers over a charcoal grill until medium rare. Brush the meat with coconut cream and sprinkle the lemongrass condiment. Serve with the warm Tiyula Itum broth, cherry tomatoes and drizzle some charcoal oil over to add flavor and aesthetics.



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Francis Ang was born in San Francisco but spent his formative years in the Philippines. Memories from Ang's childhood are filled with the rich flavors and alluring aromas in his family's kitchen in Manila. With these home-cooked meals imprinted in his memories, Ang made the move from Manila to San Francisco when he was 19, enrolling in the City College of San Francisco's culinary arts program. After graduation, Ang secured a position at 1-star Michelin restaurant, Gary Danko, honing his skills among San Francisco's best. Then, joining the line at Fifth Floor, Ang's culinary prowess really began to shine. While there, under the guidance of David Bazirgan, Ang earned Food & Wine's "People's Best Pastry Chef" and Zagat's 30 under 30.

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WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



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Thoughts on Wagyu

Wagyu shoulder clod is a beautiful cut. The muscles are quite large, making them great for slicing out super thin on a meat slicer, or cutting into really nice steaks. Wagyu shoulder clod also holds up really well when braised. The marbling in the shoulder clod is exceptional, and I love how lean it is, while also remaining fatty. This makes it highly versatile, and wonderful in a different way than some of the more luxurious Wagyu cuts, like sirloin.