



## WAGYU BEEF TARTARE

Wagyu chuck roll tartare filled with a ginger garlic sauce. Topped off with sweet potato cubes, broccolini, mint and sesame seeds.

### INGREDIENTS

Wagyu chuck roll	65 g	Wagyu beef fat	15 g	Peppercorn	7.5 g
Extra virgin olive oil	3 g	Scallion	20 g	Tamari	25 g
Maldon salt	1 g	Ginger	7.5 g	Brown sugar	15 g
Brocolini	35 g	Garlic	6.5 g	Sesame seeds	5 g

### PREPARATION

1. In a bowl, combine minced Wagyu chuck roll, oil and maldon salt and stir to combine. Using a 4 inch ring mold, plate the mince wagyu meat into the mold and press to compress into a round shape.
2. In a saute pan over high heat, add beef fat and allow to melt and add broccolini. Season with salt and saute until florets are green and vibrant. Remove and allow to chill.
3. Now take the remaning ingredients, except the sesame seeds, and blend in a blender until completely smooth. Once smooth, place in a pot and reduce to a sauce consistency. Place in a deli container and chill.



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### LUIS CUADRA

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Born and raised in Miami, Luis Cuadra earned his bachelor's degree while working at a small restaurant. There, he realized that his true passion was cooking professionally. After graduating, he decided to attend culinary school in New York, with the goal of one day becoming a chef. He expanded his skills at various kitchens in Manhattan. Upon graduating culinary school, he moved to Hawaii to work at The Ritz-Carlton, Kapalua. He then relocated to California to work at The Ritz-Carlton, Los Angeles. After a couple promotions and other hotels, he joined The West Hollywood EDITION team as the Executive Chef in 2021.

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**WAGYU CUT :** Chuck roll



**COOKING METHOD :** Raw preparation

### Thoughts on Wagyu

Chuck roll in general is an under-utilized and under-appreciated cut of beef. We naturally wanted to showcase the cut, and because we're working with Wagyu, to show the respect and appreciation that it deserves. The chuck roll is unique and special because it comes from the shoulder. Depending on the size of the primal cut being worked with, there are a number of different eye muscles included. Understanding how to separate the eyes into different sections and treat them each differently is crucial in properly showcasing Wagyu chuck roll.