



TOGARASHI-CUT WAGYU, ZAATAR-STUFFED LANGOS & WALNUT, CHILI & POMEGRANATE

Togarashi-cut Wagyu accompanied by stuffed langos potato bread, blue sunflower tahini, coarse walnut 'muhammara', cherry tomatoes and arugula.

INGREDIENTS

Wagyu chuck tender (Togarashi-cut)

Stuffed Langos Potato Bread

Flour, Yukon gold potato (boiled and riced; hold warm), yeast, sugar, vegetable oil, salt, milk (warmed)

Blue Sunflower Tahini

Blue sunflower seeds, lemon juice, garlic, tahini, salt, olive oil, water

Blue Sunflower Seeds

Water, baking soda, sunflower seeds

Coarse Walnut 'Muhammara'

Walnuts (toasted & coarsely chopped), pomegranate syrup or molasses, Marash chili, Piquillo chili powder, ground cumin, salt, extra virgin olive oil

PREPARATION

Togarashi-Cut Wagyu: Clean beef & cut into block sections. Season with salt, pepper & chopped thyme, and brush with pomegranate molasses. Liberally rub with olive oil. Sear or grill over high heat. Wrap with plastic wrap and freeze for 24 hours. Slice as 1-2 mm thick.

Stuffed Langos Potato Bread: Bloom the yeast, sugar & milk for 5 minutes. Mix in remaining ingredients until dough forms. Allow to rise for 45 min-1 hour. Portion Dough into 60g balls. Using the rice flour to help with sticking, roll into rectangles, stuff with 30g cheese and add zaatar. Fold over and lightly dampen the edges, seal closed. Allow to rise uncovered for another 45 min-1 hour. Fry at 350°F until a dark golden brown.

Blue sunflower seeds: Bring water & soda to a simmer, add

seeds and cook at a simmer (20-30min). Turn off heat, allow to rest another 20min. Strain, and allow to dry overnight on low in dehydrator (for dukah) or room temp (for tahini).

Blue Sunflower Tahini: Crush the garlic and macerate in the lemon juice for 15 minutes. Strain through a fine sieve, discard the garlic and save the lemon juice. In a vita mix blender add the blue sunflower seeds, tahini, lemon juice, and half of the water. Blend on high until smooth, add water as necessary to get the right consistency, then add olive oil at the end. Adjust salt.

Coarse Walnut 'Muhammara': For the piquillo powder- dehydrate piquillo peppers very low for several days and then grinding. Blend walnuts and rest of spices.



NANCY OAKES

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A pioneering American chef and a mentor to many in the last decades, Nancy Oakes is often credited for her generosity, consistency and vision. Having worked all aspects of a restaurant, from her early career at the Carnelian Room & Alexis Tangier's on through to the highly praised Boulevard & Prospect, Oakes has developed a well rounded hospitality philosophy. She is a student of other cultures and cuisines and a tireless champion of artisans.

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WAGYU CUT : Shoulder clod (Chuck tender)



COOKING METHOD : Grill



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Thoughts on Wagyu

I chose the chuck tender, which is a center cut from one muscle group in the shoulder clod. Personally, this is my favorite cut because it's so flavorful and beefy. This particular part of the chuck is very tender as well, making it very versatile. The Wagyu chuck tender had a perfectly distributed lacy appearance, and the marbling throughout the whole cut makes it very tender.