



JAPANESE WAGYU LOMO SALTADO

Wagyu chuck roll lomo saltado, with confit potatoes, garlic, onion petals, dehydrated tomato. Drizzled with a bit of lomo sauce to enhance the flavor.

INGREDIENTS

Wagyu chuck roll..... 5 oz	Lomo Sauce	
Yellow potato 2 ct	Celery, red onions, garlic,	sugar, tamari,
White onions 1 each	aji amarillo paste, water,	extra virgin olive oil, salt,
Scallions (for garnish) 1 bunch	roma tomato,	black pepper
Cherry tomato 10 g	red wine vinegar, sherry vinegar,	

PREPARATION

1. Make the lomo sauce. Chop onions and roma tomatoes, grill then blend all ingredients and strain.
2. Peel and cut your potatoes. Then confit the potato in olive oil. In a fryer, drop in your confit potato until golden crisp.
3. Prepare the onion petals. Cut the onion lengthwise way. Heat saucepan to med high heat, lightly coat with butter then put the onion face down, leave it until you see the charred edge. Cook the onion in the oven for 20 mins at 350°F.
4. Prepare the cherry tomatoes. Cut them in halves, slightly coat with olive oil, a pinch of salt then into the oven for 5 mins at 350°F.
5. Season your Wagyu with salt and pepper to taste. Grill each side for 3-4 mins to achieve medium rare temp. Rest the meat for 5 mins then slice.
6. Plating: At the bottom, start with your potato, lightly sprinkle a pinch of salt then add the Wagyu beef. Add 2 tbsp of the lomo sauce on top of the Wagyu beef. Place your cherry tomato around the plate then add onion petals. Drizzle a bit of the lomo sauce on the petals to enhance the flavor.



RICARDO ZARATE

 @ricardomzarate

Born in Lima, Peru, 'the godfather of Peruvian cuisine' Ricardo Zarate is synonymous with indigenous South American foods. Immaculately executed and fused with his underlying passion, drive and kitchen ingenuity, Zarate's cuisine has earned him widespread critical acclaim and praise from media and consumers alike.

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WAGYU CUT : Chuck roll



COOKING METHOD : Grill



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Thoughts on Wagyu

Wagyu chuck roll is so wonderfully tender. Due to the high fat content, it's super beautiful and moist, and the best way to eat it is rare. This inspired me to use the Wagyu beef to create the dish lomo saltado. It's a very traditional Peruvian dish, and the Wagyu beef fits so perfectly. I'm super glad I went this route, and it was an honor working with immaculate Japanese Wagyu beef.