



WAGYU BEEF CARNE CRUDA TARTARE AND CARPACCIO

A beautifully crafted Wagyu shoulder clod carpaccio filled with carne cruda tartare. Seasoned with sea salt and a blend of 4 crushed peppercorns and garnished with salad of radish and watercress.

INGREDIENTS

Wagyu shoulder clod,
shallot (minced), sherry vinegar,
garlic confit, anchovy

caper (chopped), cornichon,
Dijon mustard,
mayonnaise, parsley

chives, horseradish (fresh grated),
sea salt, peppercorn mix

PREPARATION

To Prepare the Shoulder Clod: Using a boning knife, separate the individual muscles in the shoulder clod at the seams. Once you have separated the three main muscles, proceed to clean the silver skin and clean up the steaks. You will find the leaner flatter muscle is best for the tartare and the round steak, which almost resembles a tenderloin, has more intramuscular marbling and should be used for the carpaccio. Any trim can be reserved for another use.

Tartare: Use the lean meat that was reserved for the tartare. Hand chop and tenderized with the back of your knife. Season liberally with remoulade and salt as needed.

Carpaccio: Chill the round marbled steak so that it is firmer and easier to slice. Slice across the grain and begin to lay out your carpaccio on a sheet of pliable acetate film. When you

have completed 2 sheets of carpaccio, seal them both in between a second sheet of acetate. Using a flat meat tenderizer, gently pound the carpaccio to make it thin and even.

To Serve: Lift one piece of carpaccio from each of the sheets. Using a palette knife, spread the tartare evenly across one sheet of carpaccio. Carefully lay the other sheet of carpaccio over the tartare and seal it like a sandwich. Using the flat meat tenderizer, gently move over the acetate to press the two sheets of carpaccio and tartare together. Transfer to the freezer. Once firm, remove both sheets of acetate and transfer the carne cruda to a cutting board. Trim the edges and portion. Transfer the carne cruda to a plate and dress with the horseradish oil. Season the top with sea salt and your blend of crushed peppercorns. Garnish with salad of radish and watercress.



SETH TURIANSKY

@sethturiansky

Born and raised in Burlington, Vermont, Chef Seth Turiansky's favorite place to be is in the kitchen, immersed in the energy of the food, the team, the tools and techniques. His discipline, curiosity, ambition, and respect for the craft have enabled him to become Chef de Cuisine at two Michelin-starred Acquerello, a highly regarded San Francisco institution known for its exquisite Italian food, wine, and hospitality. In 2015, Seth joined the venerable Acquerello restaurant team led by Chef-Owner Suzette Gresham. Two years into his tenure as Sous Chef, he was elevated to Chef de Cuisine. From Suzette and Giancarlo, Seth learned a more holistic approach to his role as chef. They taught him their philosophy towards service and ingrained in him a deep respect and honor for service.

Acquerello
1722 Sacramento St. SF, CA 94109

@acquerellosf



WAGYU CUT : Shoulder clod



COOKING METHOD : Raw preparation



Scan this code to see more!

Thoughts on Wagyu

When I broke down the shoulder clod oyster blade, I found two pretty distinct sides to the cut. One almost reminded me of a tenderloin or filet mignon, with very nice long-grain marbling and intramuscular fat. I figured this would be really tender when pounded thin like carpaccio. The other half was really lean and tender, and I chose to use this for a tartare. The dual preparation of raw beef in this recipe showcases the different characteristics and textures of the Wagyu shoulder clod oyster blade – a fantastic cut to work with.