



WAGYU BEEF SHOULDER CHUCK QUESABIRRIA

A new take on the classic Mexican dish – birria-style cooked wagyu shoulder chuck folded into a tortilla with melted cheese and served with a side of consommé for dipping.

INGREDIENTS

Mushroom Birria Marinade

Tomato pulp, white onion (thinly sliced), Guajillo chile, chipotle meco chile, chile de arbol, black pepper (toasted),

cumin (toasted), cinnamon bark (toasted), Oregano (dried), bay leaf, water (filtered), birria broth

Quesabirria

morel mushrooms, queso Oaxaca, Perigord truffles, mushroom birria marinade, blue corn masa (fresh)

PREPARATION

Wagyu Beef Shoulder: Remove any sinew, fat, and silver skin from the shoulder. Find where the grain of the beef ends – it tends to be on the top. Slice the beef as thinly as possible, being sure to cut across the grain. This may be done with a very sharp Japanese chef's knife or with a deli slicer. Lightly season with salt and grill until completely cooked. The shoulder needs to be cooked all the way through to be tender.

Mushroom Birria Marinade: Cook tomato pulp down until completely dry. Add onion and continue to cook just until fond starts to form on the bottom of pot. Add in toasted spice and oregano and cook an additional 5 minutes. In a separate pot cover chiles with water and place on medium heat until softened (About 10-15 minutes). Remove chiles from pot reserving the water and remove seeds and stems. Using about 1 c of the liquid from steeping the chiles deglaze the tomato mixture. Combine chiles and tomato mixture and blend

with 800g chile cooking liquid.

Quesabirria: Roll masa into 30g balls. Press between patty paper, to the thickness of a quarter. Saute mushrooms in a pan with a light seasoning of salt. Add three spoonfuls of Birria Marinade. Cook the mushrooms over medium low heat. Once the mushrooms have absorbed their liquid and the marinade, reserve off the heat on a sheet tray. Remove one side of the patty paper and fill the tortilla with a spoonful of the queso Oaxaca, a spoonful of mushrooms, shaved Perigord truffles, and a piece of Wagyu beef shoulder, before gently closing the tortilla. Saute the quessabirria until the cheese is melted and the tortilla is crispy. Remove from the pan and lightly season with salt.

Serve with 3 ounces of the birria broth, meant for dipping and sipping along with the quesabirria.



VAL CANTU

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Born and raised in Texas, Val Cantu grew up in a household where food was at the forefront—his father owned a Mexican restaurant and tortilleria. Though he graduated from the University of Texas at Austin, Cantu chose the path of culinary arts. He then moved to The City by the Bay, staging at Benu and Saison before landing at Sons & Daughters, where he was on staff when the restaurant earned its first Michelin star. Cantu eventually struck out on his own, hosting a series of pop-up dinners while looking to secure a more permanent space; Californios officially opened for business in early 2015. Much acclaim soon followed for the haute eatery. The restaurant was designated with a Michelin star in the 2016 San Francisco guide.

Californios
355 11th St, San Francisco, CA 94103

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WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



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Thoughts on Wagyu

The shoulder cut of the Wagyu is very interesting, because it has the quintessential Wagyu beef flavor that we know and love. It's very rich and full of umami, but it obviously has a lot more connective tissue, and it's not as tender as a tenderloin or ribeye. However, the way we used the cut, and the way we sliced it, allowed us to achieve great tenderness alongside that incredible Wagyu flavor, while still creating something interesting and unique. It was a great challenge to work with Wagyu in a way that required thinking outside the box.