



WAGYU BEEF WITH UMAMI PUREE, BITTER GREEN RELISH AND OSSETRA CAVIAR

Shoulder clod medallion served over umami puree, topped with caviar and drizzled with herb oil.

INGREDIENTS

Wagyu shoulder clod	3 oz	Bitter green relish	6 g	Herb oil	1 ea
Umami puree	10 g	Beef jus	3 oz	Osetra caviar	6 g

PREPARATION

BEEF PREP: Fabrication of the shoulder was pretty straight forward. I broke down the shoulder and separated the hidden tenderloin and flatiron section as well. For this I took the tenderloin, salted and tempered. We do an interval cooking method with all proteins. 3-4 rounds in a blue steel and basting then coated with a bay powder and finished over charcoal.

BITTER GREEN RELISH: Dice bitter greens and shallots 1:1 ratio. Cook down with port wine, red wine, red wine vin and glucose. Cook until almost dry. Cool and season.

UMAMI PUREE: Combine thinly sliced button mushrooms, shallot, garlic, thyme, bay and cooking until all moisture is gone. Deglaze with brandy then cover with mushroom stock and cook until all moisture is out again. Pulp should be really dark. Blend with sherry and shoyu.

HERB OIL: Blend chives and oregano with canola oil. Strain, cook 8 min until moisture is gone then pass again through a linen.



CHARLIE MITCHELL

@chuckgood

Charlie Mitchell is the executive chef and partner of Clover Hill, an intimate restaurant serving a modern menu of refined, French-inspired meets new American cooking in Brooklyn. He began his career in Detroit, working at Forest, where he gained his cooking foundation and honed his technique. His love for fine dining and attention to detail and ingredients inspired him to seek out stages in Michelin starred kitchens including Per Se in NYC. In 2020, Charlie moved to DC to open JoÏt where they earned two Michelin stars. After returning to NYC, Charlie joined the team at One White Street before leading the re-opening of Clover Hill.

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WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



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Thoughts on Wagyu

The shoulder clod actually has a few other small cuts inside of it. When breaking it down, you can trim off the flat iron, which is one of my favorite beef cuts that's very tender. It was fun to break the shoulder clod down into two different cuts. When preparing the Wagyu, this allowed me to serve one guest using one piece, and the next guest using another. But they were all from the same large muscle group, which I think is beautiful. Working with this Japanese Wagyu beef was very enjoyable and rewarding.