



SPICE-GRILLED WAGYU AND CITRUS WAGYU TARTARE

- (1) Spice-grilled Wagyu shoulder: macerated cucumbers, fermented farro and black garlic-soy "ponzu."
- (2) Citrus-marinated Wagyu shoulder and langoustine tartare with pickled okra, fresasno chilies and seaweed-beer focaccia.

INGREDIENTS

Wagyu shoulder clod	Black garlic 50 g	Mandarin puree 250 g
Avocado puree, macerated cucumbers	Water 200 g	Lime juice 80 g
Black Garlic-Soy Gel	Agar 7 g	Lemon juice 75 g
Soy sauce 50 g	Citrus Puree	White balsamic 25 g
Balsamic vinegar 100 g	Blood orange puree 250 g	Agar, salt

PREPARATION

For the Wagyu Shoulder: Break down the shoulder and separate the various cuts. Reserve the fattier pieces for the grill and the less fatty pieces for the tartare. Simply season the fattier loins with salt, pepper and grill on all sides to achieve caramelization. Then roast in a 325-degree oven just until med rare. Let rest for 10 minutes before slicing. There's no need to add additional salt after slicing as the black garlic-soy gel will provide the additional seasoning.

For the Tartare: Small dice the less fatty loins of Wagyu and season with olive or avocado oil followed by the fermented farro, lime zest, chives, salt and pepper to taste. Slice the langoustine into medium dice and season with lemon oil, lemon zest, chives, salt and Aleppo to taste. To finish, grill the beer focaccia and then layer the Wagyu tartare, followed

by the langoustine tartare and garnish with various micros, seasonal pickles and caviar.

Black Garlic-Soy Gel: Puree the black garlic, balsamic and soy sauce in the Vita prep until the black garlic is mixed into the liquid. Pour the black garlic liquid into a sauce pot and add the water and agar agar. Mix well with the immersion hand blender. Boil the liquid for three minutes to fully activate the agar. Pour through a chinois into a half hotel pan and let set. Once fully set cut into small cubes.

Citrus Puree: Reduce both the purees by half and cool to temp. Add the agar to the puree, blend and bring to a simmer for 2 minutes to activate. Cool in a hotel pan. Once cool cut into chunks and blend on high speed with the remaining.



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Joe Anthony is Culinary Director at the two Michelin-starred French restaurant Gabriel Kreuther in New York. Originally from Florida, he worked through the ranks in some of New York's most acclaimed kitchens such as the two Michelin-starred Daniel and the Modern. As part of the opening crew of Gabriel Kreuther, he has helped it achieve accolades such as Relais & Chateaux, AAA five diamond awards and more.

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WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



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Thoughts on Wagyu

This was one of my first experiences with a Japanese Wagyu shoulder cut. It was quite an adventure getting through the different pieces and discerning the actual cuts themselves. Some pieces are super fatty, and right next to them, the meat could be very lean. It's been a wonderful learning experience with Wagyu beef, allowing me and my team to best fit the product to the actual dish we're preparing.