



WAGYU BOLOGNESE CROQUETTE, WAGYU TARTARE, RELISH, WAGYU SNOW

A combination of Wagyu beef, pork sausage, pancetta, potatoes and Parmigiano Reggiano, these Wagyu chuck roll croquettes are a great Japanese-Italian style dish. The fatty and tenderness of the Wagyu pairs well with the rest of the ingredients. The croquettes are deep-fried and topped with Wagyu tartare and Wagyu fat snow.

INGREDIENTS

Wagyu Bolognese

Wagyu chuck roll (hand cut),
pork sausage, pancetta (small dice),
pork skin, soffrito, Wagyu fat (dry aged),

tomato sauce, white wine

Garlic (micro planed, raw),
white miso, cream, sesame oil,
shoyu base, black pepper (ground)

Croquette

Russet potatoes, garlic confit,
cream, butter, ginger powder, salt
Parmigiano Reggiano, whole eggs

PREPARATION

1. Hard sear the Wagyu, pork sausage, and pancetta. Add miso and dry aged Wagyu fat. Caramelize the mixture on high heat. Microplane the raw garlic and add the soffrito. Next deglaze with white wine and shoyu base. Add in whole large pieces of pork skin. Next add tomato sauce and sesame oil. Cook low and slow for 2-3 hours, adding water or stock as needed. Remove pork skins. Finish with cream and ground black pepper. Use a hand blender to slightly blend the bolognese together. Cool down and reserve to make the croquettes.

2. Boil potatoes in salt seasoned water until fork tender. Puree garlic confit into the heated cream. Put the cooked potatoes, cubed butter, and heated cream through a ricer. Fold in the Parmigiano Reggiano, salt, and ginger powder. Add 6 whole eggs and mix together. Cool down and reserve for assembling

the croquettes.

3. Combine 5 grams of potato mixture and 7 grams bolognese. Place bolognese inside potato mix and fully cover it. Form a perfect ball and freeze. Use basic breading procedure: flour, egg, breading mixture. Deep fry croquettes at 375°F until golden brown.

4. Find the nicest cuts out of the chuck roll to use for tartare. Remove these nice muscles and cut in perfect small dice for the tartare. Mix 1/2 cup of diced wagyu with 30 grams of relish mixture. Next add 20 grams of vinaigrette. Season the tartare to taste with salt and black pepper as needed. Render dry aged Wagyu end cuts with thyme and garlic. Strain the fat and mix with tapioca maltodextrin until the consistency is like snow.



ROBBIE FELICE

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Chef Robbie has been in restaurants since before he could walk. His father, Joe Felice owned multiple restaurants during the course of his childhood. After a childhood surrounded by the industry, he was accepted into the Culinary Institute of America where he graduated in 2011. Shortly after, he put in multiple years of work between the legendary Babbo in NYC and B&B Ristorante in Las Vegas, where he became Sous Chef along with running the Salumi Program at the Company's many Las Vegas locations.

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WAGYU CUT : Chuck roll



COOKING METHOD : Sear, fry



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Thoughts on Wagyu

The first time I was presented with Japanese Wagyu chuck roll, I definitely pondered for a very long time to figure out how to treat it. The best thing about chuck roll is that it includes many different muscles and parts. I took some of the fattier portions and dry aged them. Then, I took some portions that were a little bit fattier and had more sinew and cut them up to make a Wagyu Bolognese for the croquettes. There were some very nice muscular cuts in the chuck roll with unbelievable marbling, and I turned these cuts into Wagyu tartare used as garnish.