

# Wagyu Steak Amazu Marinade



Rump



27



227 kcal  
(per serving)



50 min



Wagyu rump steak is seared and cooked rare, then marinated in a sweet and vinegary amazu marinade, the acidity drawing out the umami of the beef. Excellent as a party dish.

## Makes 2 servings

Wagyu rump	100 g
Onion	1/4 (50 g)
Carrot	1/6 (30 g)
Tomato	1/8 (25 g)
Salt	Pinch
Pepper	Pinch
Green onions	10 g
Vegetable oil	2 teaspoons

## Marinade

Mirin	130 ml
Rice vinegar	90 ml
Kombu	0.5 g
Katsubushi	2 to 3 g

1. Season the Wagyu rump with salt and pepper. Heat oil in a frying pan and saute steak over high heat until browned on all sides.
2. Julienne the onion and carrot into thin strips. Dice the tomato into 7 mm cubes.
3. Make the marinade. In a sauce pot, add mirin, rice vinegar, kombu, and katsubushi. Bring to a boil, then turn off heat and strain.
4. Marinate steak and julienned onion and carrot for about 30 minutes in marinade, to allow flavors to absorb. Slice steak and arrange on plate, garnishing with finely chopped green onions.