



#### *chef* Andrew Pastore

Chef Andrew Pastore has worked in various capacities over his thirty year career, including stops at top New York and L.A. restaurants along the way. Born in Brooklyn, NY, Chef Pastore embarked upon the culinary industry at the early age of fourteen, and has turned his many years of experience into winning restaurant concepts and dynamic menus.

#### **Q** Meat on Ocean

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# WAGYU TWO WAYS: with yuzu avocado mousse

Dark and light. Hot and cold. As chefs, we perceive the changing of the seasons and adjust flavors accordingly. Wagyu speaks for itself, and we've kept this recipe simple to reflect that.

#### **INGREDIENTS** (serves 4)

Wagyu Tartare with Yuzu Avocado
Wagyu tartare4 oz
Yuzu avocado mousse3 oz
Quail egg yolk
Sesame crisps
Daikon sprouts

### PREPARATION

- Wagyu Tartare with Yuzu Avocado
- I. Spread 3 oz of yuzu avocado mousse on the left side of the board.
- 2. Sprinkle mousse with togarashi.
- 3. Place a metal ring over the mousse and pack with Wagyu tartare mixture.
- 4. Garnish tartare with quail yolk and daikon sprouts.
- 5. Plate sesame crisps fanned out next to tartare.
- 6. Serve immediately.
- Seared Wagyu Tataki
- 1. Prepare butternut squash puree, heat and reserve.Sprinkle mousse with togarashi.
- 2. Season Wagyu with salt and togarashi, and sear.
- 3. Spread puree at the base of the board in a thin line.
- 4. Plate sliced Wagyu on top of puree.
- 5. Garnish sporadically with garlic chips, peppers and Thai basil.

TARTARE

SEARED TATAKI with butternut squash and garlic chips

### by Andrew Pastore

	Wagyu Cut :	Ribeye
Seared Wagyu Tataki		-
Wagyu Ribeye 6 oz		
Butternut squash puree		
Garlic chips		
Pickled peppers		
Thai Basil		

## Thoughts On Wagyu

Wagyu should be kept cold during preparation because the fat melts easily. Marbling refers to the intramuscular fat that melts in your mouth—the texture you're looking for. You want the Wagyu to take center stage without overkill, so preparation should be minimalist.





OR code for chet rview and cooking instructions on YouTub