



ROASTED WAGYU CULOTTE (SIRLOIN CAP)

with braised red cabbage, celery root and confit shallots

by Dean Yasharian

Make it happen, no matter what. This recipe uses top sirloin cap Wagyu, which has so much more marbling than the same cut of American beef. Combined with the accompaniments, this dish comes together as greater parts to a whole.

INGREDIENTS (serves 4)

Wagyu Cut : **Culotte (Sirloin Cap)**

For Wagyu

Wagyu culotte (sirloin cap) 6-8 oz

Pierre Poivre 1 tsp
peppercorn spice blend
or cracked pepper

Salt to taste

Blended olive oil 2 tbsp
(or high heat oil)

Salted Butter 2 tbsp

Fresh thyme 5-6 sprigs

Garlic (crushed) 2 cloves

Beef demi glacé 2 tbsp

Braised Shallots and Red Cabbage

Red Cabbage, finely shredded ·
shallots, sliced · bay leaf · sage ·
juniper berries · green peppercorns,
canned · red wine vinegar ·
pomegranate molasses · brown sugar
· red wine

Celery Root Purée

Large celery root · heavy cream ·
brown butter · water or chicken stock ·
butter · thyme · garlic · blended olive
oil (or high heat oil)

Baked Shallots

Shallots · thyme · garlic · Extra virgin
olive oil · balsamic vinegar · salt and
pepper to taste

Crispy Shallots

Shallots (thinly sliced) · milk ·
all-purpose flour · salt and pepper
to taste

* Please see video for further detail.

PREPARATION

- **Braised Red Cabbage:** Cook the sugar, red wine vinegar and pomegranate molasses down in a large saucepan to a thin syrup (do not reduce too much). Add the shallots and red cabbage and steep for about 15–20 minutes. Next, add the red wine, juniper berries, sage and green peppercorns and simmer over low heat until the cabbage is tender and the red wine has reduced to a syrupy consistency. Season with salt and pepper to taste.
- **Celery Root Pieces and Purée:** Fill a pan halfway with water, add white part of the celery, butter, thyme, crushed garlic, salt and pepper to taste. When tender, drain and store. For the puree, place the celery root in a sauce pot and add the cream, salt and pepper. Simmer until tender and water is reduced by half. Place in a blender with the browned butter and blend until smooth.
- **Baked shallots:** Mix shallots, olive oil, balsamic vinegar, garlic, thyme, salt and pepper together and place onto an aluminum foil-lined tray. Fold the foil to prevent air leakage and create a small baking dish for the aroma to permeate. Bake in the oven at 325°F for 30 minutes, or until the shallots are tender. Remove shallots from foil, peel, season with salt and pepper, and sauté until caramelized.
- **Crispy shallot onion rings:** Slice the shallots into rings and soak them in milk for at least two hours. Remove from milk and dry well. Dust with flour and fry until crispy and golden brown, season with salt and pepper.
- **Wagyu Culotte:** Season the Wagyu with salt and pepper. Heat the oil in a frying pan over medium heat and sear well on all sides until caramelized. Reduce heat, add butter, thyme and garlic, and sauté over low heat. Remove from pan, let rest for 5–10 minutes, and slice when ready to plate.

Thoughts On Wagyu

Growing up on a beef farm, my first experience with Wagyu was life changing. I'd never seen beef with so much marbling. The taste is like none other, and the melting, marbled texture is supremely tender and juicy.



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interview and cooking
instructions on YouTube



chef Dean Yasharian

Chef Dean Yasharian's work ethic and passion for food emerged from his upbringing on a farm in upstate New York and has continued throughout his 20-year culinary career. He has trained in the U.S. and Europe under world-renowned chefs, and honed his skills in Michelin-starred restaurants. Chef Yasharian is also a former winner of Food Network's cooking competition "Chopped."

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