



GRILLED WAGYU

with sweet potato, chidori kale and aged vinegar

by Michael Cimarusti

Sustainability exemplified through Wagyu beef that is traceable down to every last head of cattle. This recipe brings together warm and comforting flavors and creates harmony with Japanese Wagyu.

INGREDIENTS (serves 4)

Wagyu Cut: **Striploin**

Wagyu Strip-Steak20 Oz <small>(well-trimmed 1" thick)</small>	Garlic cloves	Sea salt
	Thyme 2 sprigs	Fresh cracked black pepper
Small Japanese sweet about 4 pc potatoes <small>(2oz. each)</small>	Bay leaf..... 1 pc	
Chidori Kale,4 oz <small>stems removed and washed</small>	Aged Balsamic Vinegar 1 oz	
	Wagyu fat approx. 3 oz	

PREPARATION

1. Remove most of the fat from the Wagyu. Cook the fat in a saucepan over low heat until it begins to brown and eventually becomes crispy. Chop into small pieces used to garnish the dish.
2. Preheat the oven to 350°F and light a charcoal fire. Poke holes in the sweet potatoes, rub with Wagyu fat and season with sea salt. Place them in an aluminum pouch with thyme, bay leaves and garlic, and bake for about 40 minutes, until the potatoes are cooked through and tender. Let the potatoes cool, cut in half and season with salt. Reserve the garlic for serving. Rinse the kale under cold water, remove the tough stems, pat dry and place in a bowl to season.
3. Remove Wagyu from the refrigerator one hour before cooking. Season both sides well with sea salt and freshly ground black pepper. Grill, flipping as needed to prevent flare-ups. Once you've reached desired temperature, remove and rest on a rack for at least five minutes.
4. Caramelize both sides of the roasted sweet potatoes in a skillet, lightly brushing with Wagyu fat to keep them moist. Season the kale leaves with sea salt and freshly ground pepper and sauté in a hot skillet with Wagyu fat and a clove or two of roasted garlic until wilted. When the potatoes are nicely browned, remove from the grill, brush with more Wagyu fat and season with sea salt.
5. Before serving, return the Wagyu to the grill briefly to reheat before removing to slice. Plate the wagyu with the roasted sweet potatoes, roasted garlic and wilted kale. Put the remaining Wagyu fat in a small bowl, add aged vinegar and whisk together to make a vinaigrette. Distribute the vinaigrette around the plate and drizzle over the Wagyu.

Thoughts On Wagyu

Growing up in an Italian household, my first Wagyu was truly magical. It remains the definition of pleasure for me—the very finest beef in the world.



QR code for chef interview and cooking instructions on YouTube



chef Michael Cimarusti

Executive Chef & Restaurateur Michael Cimarusti, winner of the 2019 James Beard 'Best Chef: West' award, combines his knowledge and appreciation of the dynamic nature of seafood with an advocacy for sustainable fishing practices evident in every dish. Wagyu beef is also a staple on his menu. Chef Cimarusti graduated with honors from the Culinary Institute of America and worked closely with a number of award winning chefs before collecting his own industry accolades, including two highly coveted Michelin stars.

@cimarustila

Providence

5955 Melrose Ave.
Los Angeles, California 90038

@providencela