



WAGYU FAT BROWNIE CHOCOLATE MOUSSE CAKE

by Steve Brown

The best, not the rest. Wagyu beef elevates any dining experience to new levels. This dessert recipe utilizes Wagyu fat, which is just as expensive and valuable as the meat, in line with our zero waste program.

INGREDIENTS *(serves 4)*

Wagyu Cut: **Ribeye**

<i>Wagyu Brownie</i>	Baking powder.....½ tsp	<i>Ganache</i>
Wagyu fat 1 cup	Powder gelatin 1 tsp (3 sheets)	Semisweet chocolate · Cream
White sugar 2 cups	<i>Chocolate mousse</i>	<i>Marshmallow</i>
Eggs.....4 ct	Gelatin sheets..... 4.25	Sugar · Egg whites · Cream of tartar
Vanilla extract.....2 tsp	Water to bloom gelatin	<i>Peanut Butter Powder</i>
Unsweetened cocoa powder.... ½ cup	Dark chocolate.....11 oz	Creamy peanut butter · Maltodextrin
All-purpose flour 1 cup	Granulated sugar3.5 tbsp	
Salt ½ tsp	Cold heavy cream 3 cups	*Please see video for further details.

PREPARATION

- *Wagyu Brownie.* Mix egg and sugar by hand in a mixing bowl, gently adding melted Wagyu fat and vanilla. Sift all dry ingredients and fold into wet mixture. Bake at 350°F in a sprayed springform pan.
- *Chocolate mousse.* Combine one cup cream in a pot with bloomed gel. Pour hot gel cream over chocolate and sugar mix. Whip two cups of cream to soft peaks and fold into chocolate mix.
- *Ganache.* Scald the cream in a small pot, pour over the chocolate chip and mix until smooth.
- *Build Your Cake.* Once the brownie has cooled pour in the chocolate mousse, stopping one inch from top of the pan. Place in the freezer to set. Once set, add chocolate ganache to cover the mousse and set in the fridge (or freezer to set faster). Cut mousse cake with a hot knife.
- *Marshmallow.* Fill a medium sauce pot halfway with water and bring to a boil. Add sugar and egg whites to a medium mixing bowl. Mix well with a whisk and turn boiling water down to low heat. Place the bowl over the water and whisk vigorously until the egg white syrup reaches 110°F. Add mixture to a stand mixer with whip attachment and whip on high. Add 1/4 tsp of cream of tartar once you reach soft peaks and continue to whip to medium peaks. Transfer to a container with a lid and cool.
- *Peanut Butter Powder.* Place peanut butter and maltodextrin in a food processor and turn on high to create peanut butter powder.

Thoughts On Wagyu

Wagyu shines on its own—it should always go into a dry pan without additional oil. In homage to Wagyu fat, we also serve a Wagyu tallow candle as the 6th course on our Wagyu tasting menu. As it melts into the koji vinegar at the bottom, it makes for an ultra decadent bread dip.



QR code for chef interview and cooking instructions on YouTube



chef Steve Brown

Chef Steve Brown is an award winning Southern California culinary rock star who has embraced and elevated the art of Wagyu cookery over the past six years with his private dinners, live events and specialty retail showcases. Entering the business during his teens and working his way through the kitchens of a number of great restaurants and culinary school, Chef Brown's passion and knowledge of his craft is recognized by peers and diners, alike.

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