



# CHARCOAL-SEARED WAGYU “SUGO” KUZU DUMPLING, *chanterelle mushroom, aerated potato and crispy mustard*

by Marc Zimmerman

Respect—for our people, our ingredients and whole animals. This dish pushes the envelope for maximum flavor and umami impact in an elevated presentation that respects the ingredients used.

## INGREDIENTS *(serves 4)*

Wagyu Cut: **Shoulder or chuck roll**

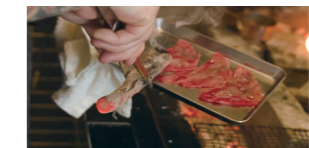
Wagyu.....2 slices (18 g total)	Beef dashi.....30 g	Melted Wagyu tallow (for brushing)	<i>Crispy Mustard Leaves</i> Washed trimmed mustard leaves- grapeseed oil
<i>Winter Sugo</i>	Mushroom tamari .....to taste	Dried maple leaves .....1 handful	<i>Roasted Potato Foam</i> Fingerling potatoes-Straus butter- potato water-milk-salt
Kosher salt .....to taste	Kuzu dumplings.....40 g	Spruce powder (for dusting)	
Black pepper .....to taste	Crispy mustard .....5 leaves	Roasted potato foam .....1 pt	
Tomato paste .....5 g	Mustard flowers.....20 flowers	<i>Beef Dashi</i>	*Please see video for further detail.
Diced butter .....20 g	Raw chanterelles .....60 g (cleaned and shredded)	Beef broth-dashi kombu-fresh grated katsuobushi	

## PREPARATION

- *Winter Sugo:* Season dashi with tamari to taste and put in a small pot with butter and tomato paste. Bring to a bare simmer. Whisk to emulsify butter. The sauce should be thick. Season with salt and pepper. Place dumplings in sauce, allow to simmer until dumplings become translucent. Set aside on low heat. Lightly brush a mesh grill pan with Wagyu tallow and grill chanterelles over bincho tan charcoal. Add maple leaves to fire for smoke. Season with salt and pepper.
- *Wagyu:* On a small transfer tray, brush tallow onto sliced beef and season with salt and pepper. Lightly sear both sides of beef over glowing hot bincho tan.
- *Beef Dashi:* Rinse kombu under cold water. Bring beef broth to simmer over medium heat. Reduce heat to low and barely simmer for one hour. Remove from heat and add bonito. Allow to steep for 15 min. Strain through cheesecloth. Chill over ice. Good for two days.
- *Crispy Mustard Leaves:* Prepare dehydrator rack by brushing with grapeseed oil. Using gloved hands, lightly rub grapeseed oil onto each leaf individually until all leaves are coated. Place onto dehydrator rack with space in between. Dehydrate at 145°F overnight. Remove and store in yakumi pan on dry paper towel with silica packet.
- *Roasted Potato Foam:* Boil the potatoes in a pot. Once soft, remove, reserving some potato water. Place cooked potatoes on a tray and bake at 375°F for 10 minutes until the skin is toasted. Place the potatoes back into a pot with the Straus butter, potato water and milk. Heat up the mixture gently until broken up. In a Thermomix, blend the mixture until smooth, pass through a tamis and season with salt. If the mixture has cooled down, place back into a pot to heat up before charging the iSi canister. Fill the iSi canister with the mixture and charge with two cartridges. Shake the bottle vigorously between each cartridge, and keep the iSi canister in a hot area to keep the mixture warm.
- *Assembly:* Place cooked mushrooms into warmed bowl in a neat, small pile. Pour sauce with dumplings over mushrooms. Drape pile with slices of beef. Spray potato foam over beef and mushrooms. Garnish with flowers and crispy mustard leaves.

## Thoughts On Wagyu

*Less is more with Wagyu. Japanese beef is the focus of our restaurant, and we work exclusively with Japanese product to show the nuance and versatility of the animal.*



QR code for chef interview and cooking instructions on YouTube



### *chef* Marc Zimmerman

Chef Marc Zimmerman has served as executive chef and has opened numerous celebrated West Coast restaurants. Chef Zimmerman leveraged his extensive knowledge, passion and relationships in Japan to create one of the best whole animal Wagyu programs in the country.

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### GOZU

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