



SEARED DRUNKEN WAGYU

by Melissa Perfit

Work hard and keep your head down. This recipe allows the nuances of Wagyu to shine without unnecessary embellishments, respecting the quality of the meat.

INGREDIENTS (serves 4)

Wagyu Cut: **Chuck roll, Wagyu Tallow**

<i>Soubise</i>	<i>Sake Bath</i>
Yellow onions.....2 pc	Fresh ginger50 g
Butter¼ cup	Sake.....1 L
Heavy cream1 tbsp	<i>Chili Oil</i>
Salt1 tsp	Canola oil 1 pint
	Dried arbol chilis4 pc

PREPARATION

• *Seared Drunken Wagyu*

1. Season Wagyu generously on all sides and set aside.
2. Melt 1 tbsp Wagyu fat in a shallow pan and add sliced and seasoned king trumpet mushrooms. Cook on medium heat until mushrooms are browned and absorb some of the Wagyu fat. Remove mushrooms from the pan and drain on paper towels. Leave remaining fat in the pan.
3. Begin to sear Wagyu on all sides on medium to high heat, until meat browns and fat caramelizes. Each side should only take a minute or less. Remove meat from pan and drop into sake/ginger bath.
4. Place a generous spoonful of soubise on the bottom of the plate. Place mushrooms on top of soubise and season with crunchy sea salt.
5. Turn sauté pan back on high heat. Remove Wagyu from marinade and sear again quickly on all sides. Pull off heat and let rest 30 seconds before slicing. Slice into 5–6 even pieces and plate next to soubise and mushrooms. Season with sea salt.
6. Finish with a drizzle of chili oil around the plate and a little on the meat.

• *Soubise*

1. Melt butter in a small pot, making sure to turn off heat before it takes on any color.
2. Slice onions thinly in half-moons and add to the pot with the butter. Let the onions cook on very low, stirring occasionally, until they become translucent but not brown.
3. Blend onions and butter with a stick or stand blender until smooth. Pass through a fine mesh strainer and season with cream and salt.

• *Sake Bath*

1. Smash ginger and add to pot with sake.
2. Reduce by half and strain out ginger and let it cool.

• *Chili oil*

1. Slowly heat oil on stove top, break arbol chilis and seeds into the oil and simmer for 30 mins on low heat.
2. Turn off heat and let sit for 30 more mins. Strain out chilis and cool oil.

Thoughts On Wagyu

Butchering and breaking down Wagyu gave me an intimate understanding of the product. It's truly special beef, with unique characteristics according to cut and variety. It's crucial to complement each without overwhelming the natural flavors.



QR code for chef interview and cooking instructions on YouTube



chef Melissa Perfit

Chef Melissa Perfit trained under some of the most recognized names in San Francisco while honing her post graduate culinary skills. She currently serves as Executive Chef of a beloved San Francisco kitchen and has appeared as a contestant on Top Chef, Season 15. Chef Perfit is highly regarded for her California cuisine and her expert knowledge of seafood.

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