



WAGYU TARTARE

by Corey Chow

Wagyu speaks for itself—grilled, sauteed, baked, or over charcoal. This recipe presents Wagyu raw, in its purest, perhaps most decadent form.

INGREDIENTS (serves 4)

Wagyu Cut: **Striploin**

Sunchoke Mayonnaise

Egg.....1 pc
Egg yolks2 pc
Water.....45 g
Dijon mustard20 g
Lemon juice.....20 g

Caramelized sunchokes.....100 g
(400 g raw)
Neutral oil200 g
Kosher salt to taste

Crispy Salsify

Salsify root, peeled 1 pc
1% water/salt brine
Chowry salt or kosher saltto taste
Preserved black winter truffle
Wagyu striploin200 g
(small dice)

PREPARATION

• *Sunchoke Mayonnaise*

1. Finely chop 400 grams of sunchokes in a food processor.
2. Add to a pan and caramelize until golden brown, stirring constantly. Once golden brown, set aside and let cool.
3. In a blender, add all ingredients except the oil and blend on high until smooth.
4. Slowly emulsify canola oil and season with kosher salt.

• *Crispy Salsify*

1. Peel salsify and cut into 4-inch stalks. With the teeth on a Japanese mandolin, slide and cut “noodles” of salsify.
2. Mix two liters of water and 60 grams of kosher salt in a pot, and bring slowly to high heat without boiling. When you start to see bubbles, take off heat, pour over the salsify in a heat-proof container and let sit for 30 min.
3. Get a fryer ready to 350°F. After 30 min, drain the water and pat dry the salsify. Put in the fryer and stir very well. When the salsify is golden brown take out and drain on a paper towel.
4. Season with Chowry salt.

• *Assembly*

1. Temper the Wagyu dice so it is a little soft and the fat barely melts. Cold wagyu is not tasty—it should be almost room temperature.
2. Mix with the aioli, and season with salt, red wine vinegar and chives.
3. Make a quenelle with two same-size spoons. Microplane black truffle on top of quenelles.
4. Place a pile of crispy salsify next to tartare. Mix and eat.

Thoughts On Wagyu

My first bite of Wagyu, I knew it was unique, luxurious and special. The process of raising the cattle and its origins are paramount in truly understanding it. There is a whole universe of knowledge to attain on this incredible product.



QR code for chef interview and cooking instructions on YouTube



chef Corey Chow

Corey Chow ascended to the role of chef de cuisine of Per Se in the summer of 2017. In his role, Corey oversees a collaborative and committed kitchen team and is responsible for developing all menus and exceeding guests' expectations at the three Michelin-starred restaurant. From a young age, Corey was inspired by how Chinese food and culture went hand in hand with family and being together and this inspiration continues to drive his culinary passion.

 @coreydchow

 Per Se

4th Floor Time Warner Center 10 Columbus Cir
New York, New York 10019

 @perseny