



WAGYU TATAKI

with razor clam vinaigrette

by PJ Calapa

Quality of ingredients above all else. This dish is surf and turf in an Italian scampi style, providing contrast for the unctuous, rich Wagyu against a bright seafood vinaigrette.

INGREDIENTS (serves 4)

Wagyu Cut: **NY Strip Loin**

Manila clams, chopped.....250 g	Garlic..... 10 cloves	Crushed mustard seed.....25 g
Clam jus, reduced.....100 g	White wine225 g	Salt100 g
Shallots, brunois.....45 g	Razor clams, sliced thin.....50 g	Garlic.....25 g
Lemon zest 4 g	Fennel, brunois100 g	Rosemary25 g
Extra virgin olive oil200 g	Wagyu strip loin.....8 oz	Lemon zest 5 g
Thyme..... 1 bunch	Crushed coriander25 g	Black pepper 5 g

PREPARATION

1. Add the EVOO, garlic and thyme to a rondeau that has a lid, to flavor the oil.
2. Add Manila clams.
3. Add white wine and put the lid on.
4. Once clams start to pop, pull them out and chill in the refrigerator.
5. Strain the clam stock, reduce by 35% and chill.
6. Mix sliced razor clams, shallots, lemon zest, EVOO, chives, razor clams and fennel.
7. Crush coriander and mustard seed in mortar or spice grinder but leave some texture.
8. Grind garlic, rosemary and half the salt.
9. Mix in the rest of the salt, spices, lemon zest and crushed black pepper.
10. Coat beef generously with spice mix, sear to rare on all sides, let rest.
11. Slice beef and dress with razor clam vinaigrette.

Thoughts On Wagyu

As a red-blooded, steak-eating Texan, I remain in awe of Wagyu's texture, flavor and marbling. It's the star of any dish, and must be prepared carefully—don't be afraid to undercook it. Tataki is my favorite.



QR code for chef interview and cooking instructions on YouTube



chef PJ Calapa

Chef PJ Calapa, formerly of Michelin-starred Ai Fiori and partner in The Spaniard, brings the bold flavors of southern Italy to Manhattan's Flatiron District with Scampi. Having grown up in the Mexican border town of Brownsville, Texas, PJ Calapa was exposed to a wide variety of flavors and styles at an early age. As a child, he began working in his grandmother's kitchen and later in his grandfather's wholesale fish business. Throughout his successful career, Chef Calapa has merged his culinary imagination with his early childhood food memories and is recognized as a true leader in the food and beverage hospitality industry.

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