



RARE JAPANESE WAGYU TEPPANYAKI

with cucumber chimichurri

by Stephen Yen

The only constant is change. This dish features grilled Wagyu ribeye that showcases the deliciousness of the fat—the best part of Wagyu.

INGREDIENTS (serves 4)

Wagyu Cut: **Ribeye**

<i>Japanese Wagyu Teppanyaki</i>	
Wagyu Ribeye	6 oz
Sea salt	
<i>Cucumber Chimichurri</i>	
Cucumber, Persian, de-seeded..	50 g
Yuzu juice.....	10 g
Fish sauce.....	10 g
Ginger	10 g

PREPARATION

1. Bring the steak to room temperature for one hour and season with salt just before cooking. When cooking at home, try to use a cast iron pan for best results, or a heavy duty stainless steel pan.
2. Bring to medium high heat, sear on both sides for 30 seconds, then rest the steak for two minutes before slicing.
3. Slice the steak thin and service with cucumber chimichurri.

Thoughts On Wagyu

Handling Wagyu with respect is an honor, and it requires intimate knowledge of the product. It's an awe-inspiring beef that's created with care, and must be handled in temperature-controlled environments that don't allow the fat to melt too quickly.



QR code for chef interview and cooking instructions on YouTube



chef Stephen Yen

Chef Stephen Yen, Executive Chef of TAO Group, is a native New Yorker and graduate of the French Culinary Institute in New York City. After graduating Chef Yen worked with numerous chefs, opening a number of well known restaurants. He has consulted on multiple projects and designed menus for many NYC kitchens. His style of cuisine is global, everything from traditional French to modern American and Asian cuisines

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