



## WAGYU BEEF TARTARE

Wagyu tartare with 2-hour egg yolk and forbidden rice

### INGREDIENTS

<b>Wagyu Beef</b> Wagyu Knuckle	<b>2-Hour Egg</b> Egg yolk / Salt	<b>Pickled Pearl Onion</b> Pearl onions (peeled) / Pickling liquid
<b>Garlic Aioli</b> Roasted garlic / Soft tofu / Maille Mustard Old Style / Mayonnaise / Canola oil / Red wine vinegar / Maple syrup	<b>Pickling Liquid</b> Water / White vinegar / White sugar	<b>Puffed Forbidden Rice</b> Forbidden rice / Canola oil
	<b>Pickled Mustard Seed</b> White mustard seeds / Water / Pickling liquid	<b>To Plate</b> Mizuna

### PREPARATION

**Wagyu Beef:** Cut in small dice, removing all sinew. Reserve on side in fridge.

**Garlic Aioli:** In a blender, combine tofu, garlic, mayonnaise, red wine vinegar and maple syrup. Blend on high for 1 minute and slowly emulsify canola oil. Reserve on side in a mixing bowl, and fold in mustard with spatula.

**2-Hour Egg:** Pass yolks through mesh strainer. Season with salt and place into a sous vide bag. Cook in circulator at 63°C for 2 hours. Shock bag in ice bath. Transfer into piping bag.

**Pickling Liquid:** Combine all Ingredients in a pot and bring to a boil. Remove from heat once sugar is dissolved.

**Pickled Mustard Seed:** Place mustard seeds in a pot with water to cover. Bring to a boil, strain, rinse, and repeat until no bitterness is detected, approximately 10 times. Place blanched mustard seeds in a pot with pickling liquid to cover. Bring to a boil and cool. Reserve on side.

**Pickled Pearl Onion:** Place pearl onions and liquid to cover in a sauce pot. Bring to a boil and simmer for 3 minutes until slightly tender. Reserve in fridge for at least 24 hours. Slice pearl onion in half and char on pan with canola oil on high heat. Peel off each petal and reserve on side.

**Puffed Forbidden Rice:** Bring oil to 460°F in a medium pot. Place small amount of rice in strainer. Fry for about 2–3 seconds to puff. Drain and place on paper towel. Repeat steps until rice is puffed.

**To Plate:** Mix 80 g Wagyu beef, 30 g garlic aioli, 5 g fine diced shallot, 0.5 g fine cut chives, and 0.5 g maldon salt. Place beef tartare flat in a ring mold, followed by a single layer of puffed forbidden rice. Pipe yolk in center. Garnish with five petals of pearl onions, pickled mustard seeds and mizuna.



### WAGYU CUT: Knuckle

#### THOUGHTS ON WAGYU

At Tuome, we're always looking to evolve. We change our menus seasonally, and when we find good product, whether protein or produce, we utilize it, because there's always opportunity to go farther. Wagyu is an item that gives us that opportunity. Taking Wagyu and serving it raw is one great application, because it really showcases the beef. We hope this project will lead to more opportunity to feature Wagyu beef at approachable price points for our guests.

#### WAGYU CUT CHARACTERISTICS

The Wagyu round knuckle cut was very tender and good, making for a surprisingly excellent tartare. The cut required minimal trimming and had really nice marbling. When serving beef raw, the most important part is the coloring of the meat, and this cut had a fantastic, bright red color. Even the fat content contributed to the dish, while maintaining a really nice bite. I was used to the more popular cuts, including typically sirloin. It's nice to see that there's other cuts out there that can be used to make excellent dishes.

## THOMAS CHEN

 @tuomechen

Chef Thomas Chen began his career working his way up the ranks at Eleven Madison Park, the lauded fine dining institution, before opening Tuome in the East Village neighborhood. At Tuome, Chen offers an ingredient-driven contemporary American menu that showcases his classic culinary training and Asian heritage. The restaurant has continued to receive praise including a 2-star review from The New York Times, a 4-star review from Eater, and has held a Michelin Star for the last three years.

 Tuome

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