

Wagyu Beef Tataki with Smoked Shoyu Ponzu paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Wagyu Beef Tataki

1 ½ pound Wagyu New York Striploin steak
Kosher salt and freshly ground black pepper
1 tablespoon canola oil

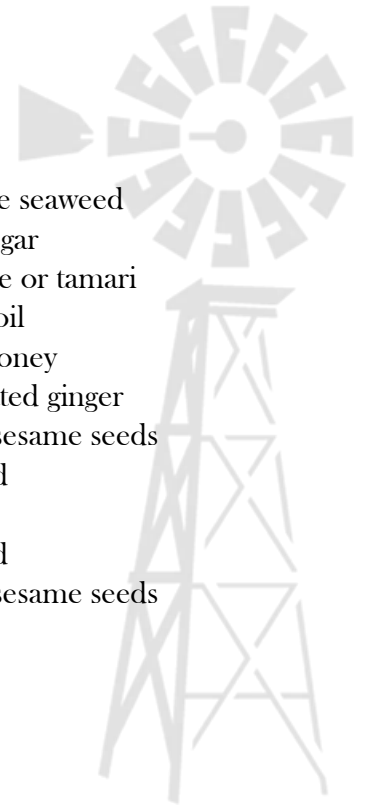
Ponzu

2 ounces Smoked Shoyu
1½ ounces rice wine vinegar
½ ounce Mirin
1 tablespoon yuzu juice
1½ teaspoons truffle honey
4 ounces Kombu
1 loosely packed cup Bonito
½ teaspoon Truffle Pate

SERVES: 4

Wakame Salad

1 ounce dried wakame seaweed
2 tablespoon rice vinegar
1 tablespoon soy sauce or tamari
1 tablespoon sesame oil
1 teaspoon sugar or honey
1 teaspoon freshly grated ginger
1 tablespoon toasted sesame seeds
1 scallion, thinly sliced
1 teaspoon mirin
1 scallion, thinly sliced
1 tablespoon toasted sesame seeds



METHOD:

Wagyu Beef Tataki

- Preheat the oven to 450°F.
- Half an hour before cooking, remove steak from the refrigerator. Pat steak dry and season generously with salt and pepper.
- Heat a large skillet over high heat. Add oil to hot skillet; when it begins to smoke, add steak.
- Reduce heat slightly and cook steak until browned, about 4 minutes on each side.
- Transfer skillet to the oven. Roast until an instant-read thermometer inserted sideways into the steak registers 120°F. For medium-rare, about 6 to 8 minutes.
- Transfer steak to a cutting board and let it rest for 10 minutes, then refrigerate until chilled. Once cold slice meat across the grain.

Ponzu

- Combine the above ingredients in a large bowl and whisk.
- Let sit at room temperature for 15 minutes. Then strain through a fine mesh chinois.

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Wakame Salad

- Place dried wakame in a bowl of cold water and soak for 5-7 minutes until fully expanded. Drain well and gently squeeze out excess water. Roughly chop if desired.
- In a small bowl, whisk together rice vinegar, soy sauce, sesame oil, sugar, ginger, and mirin until well combined.
- Toss the wakame with the dressing until evenly coated. Allow to marinate for 3-5 minutes for the flavors to meld.
- Sprinkle with toasted sesame seeds and sliced scallions.

To Finish

On a platter, plate your sliced Wagyu Beef Tataki. Top with Wakame Salad and Bubu Arare Rice Crackers (for crunch) then drizzle with Ponzu. Serve immediately with a glass of Davis Estates Oakville Cabernet Sauvignon.