
Charcoal-Grilled Niigata Murakami Beef

Porcini, Pecorino Onion, Smoked Caviar



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Chef Ryuki Kawasaki | Mezzaluna

Components

- Niigata Murakami Wagyu Sirloin, Binchotan-Grilled
 - Silky Porcini Purée
 - Roasted Porcini Mushrooms
 - House-Smoked Caviar
 - Beef Jus Gras
 - Garnish (Micro Celery, Micro Mizuna)
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Niigata Murakami Wagyu Sirloin

Ingredients

- Wagyu Sirloin (Murakami A5, if available)
- Miso
- Soy Sauce
- Sake
- Mirin
- Fleur de Sel
- Fresh Whole Peppercorns

Method

1. **Preparation:** Trim any excess fat from the Wagyu sirloin. Cut the sirloin into precise, individual portions.
 2. **Marinade:** In a bowl, whisk together the miso, soy sauce, sake, and mirin until completely smooth.
 3. **Vacuum Seal:** Place the beef portions and the marinade into a vacuum bag. Ensure the beef is evenly coated. Seal tightly.
 4. **Sous-Vide:** Cook the sealed beef in a 60°C (140°F) water bath until the core temperature is stable and the meat is evenly cooked through and tender.
 5. **Resting:** Remove the beef from the bag and gently pat dry. Allow it to rest at room temperature for several minutes to relax the muscle fibers.
 6. **Grilling:** Grill the sirloin over high-heat *binchotan* charcoal, turning carefully until a light, aromatic char is achieved on the exterior.
 7. **Finishing:** Let the beef rest again briefly. Just before plating, slice into serving portions and finish with a sprinkle of fleur de sel and fresh whole peppercorns.
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Silky Porcini Purée

Ingredients

- Shallots, finely chopped
- Butter
- Fresh Porcini Mushrooms
- Dried Porcini Mushrooms, rehydrated (reserve soaking liquid)
- White Wine
- Chicken Stock
- Heavy Cream
- Salt & Pepper

Method

1. **Sauté Shallots:** In a saucepan over medium-low heat, gently sweat the finely chopped shallots in butter until fragrant and translucent, ensuring no color.
 2. **Cook Mushrooms:** Add the fresh porcini and sauté until tender. Add the rehydrated dried porcini and continue to cook until aromatic.
 3. **Deglaze:** Deglaze the pan with white wine, scraping the bottom of the pan. Reduce until the wine has completely evaporated (*au sec*).
 4. **Simmer:** Add the reserved mushroom soaking liquid and the chicken stock. Simmer slowly until the liquid has reduced slightly and the flavor is concentrated.
 5. **Finish:** Add the cream and bring the mixture to a gentle boil.
 6. **Blend & Strain:** Transfer the mixture to a high-speed blender and process until completely smooth. For a refined, silky texture, pass the purée through a fine-mesh sieve (*tamis*). Season to taste with salt and pepper.
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Roasted Porcini Mushrooms

Ingredients

- Fresh Porcini Mushrooms
- Butter
- Garlic Cloves, whole
- Thyme Sprigs

Method

1. **Preparation:** Carefully clean the fresh porcini, removing any grit. Cut them in half lengthwise.
 2. **Roasting:** In a hot sauté pan, add butter. When it begins to foam, place the porcini cut-side down.
 3. **Aromatics:** Once the porcini are golden brown, add the garlic and thyme. Baste the mushrooms with the foaming *beurre noisette* (brown butter) until they are tender and aromatic. Set aside and keep warm.
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House-Smoked Caviar

Ingredients

- High-Quality Caviar (e.g., Ossetra)
- Smoking Wood Chips (e.g., apple or cherry)
- Ice

Method

1. **Prepare Ice Base:** Fill a large bowl halfway with crushed ice.
 2. **Set Caviar:** Place the caviar in a small, non-reactive (glass or mother-of-pearl) bowl and set it directly onto the ice.
 3. **Prepare Smoker:** Place the smoking wood chips in a separate small, heatproof bowl. Cover tightly with aluminum foil.
 4. **Ignite & Smoke:** Using a smoking gun or a kitchen torch, ignite the wood chips until they are smoldering. Place this smoking bowl next to the caviar bowl on the ice.
 5. **Infuse:** Loosely cover both bowls with a large lid or plastic wrap to trap the smoke. Allow the caviar to absorb the smoke for approximately 10 minutes. *Note: The goal is a delicate aroma, not an intense smoked flavor.*
 6. **Storage:** Keep the smoked caviar refrigerated over ice until service.
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Beef Jus Gras

Method

1. Prepare a classic, deeply reduced beef jus.
 2. Prior to service, gently reheat the jus and "mount" it by emulsifying it with rendered Wagyu fat (or oil) to add richness, shine, and extra depth of flavor.
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Plating & Garnish

Garnish

- Micro Celery
- Micro Mizuna

- Pecorinos Onions (as per title, if available, gently pickled or charred)

Assembly

1. Create an elegant base of the warm, silky porcini purée on the center of the plate.
2. Arrange the slices of the binchotan-grilled Wagyu sirloin over the purée.
3. Artfully place the roasted porcini halves around the beef.
4. Gently spoon the warm Beef Jus Gras over and around the Wagyu.
5. Place a small *quenelle* of the smoked caviar onto one of the beef slices or just beside it.
6. Finish the dish with a delicate arrangement of micro celery and micro mizuna.