

Anugs-Wagyu Oyster Blade Sous Vide

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Ingredients

Angus Wagyu oyster blade (Sous Vide):

400 g Angus Wagyu oyster blade
300 ml oil
4 rosemary sprigs
Lemon zest from one untreated lemon
4 g juniper berries
Sea salt (fleur de sel)

Bordelaise sauce:

1.2 kg veal ossobuco
100 ml oil
1 onion
1 carrot
1/2 celery stalk
30 g leek
1/4 celery root
60 g tomato paste
125 ml white wine
2.5 kg ice cubes
1 bay leaf
4 pepper corns
50 ml water
50 ml bone marrow
3 thyme sprigs
Salt
0.5 g algin
Glucosalt
Water

Einkorn fritter balls:

1 onion
100 ml oil
480 g einkorn risotto
Salt
300 ml white wine

Preparation

Angus Wagyu oyster blade (Sous Vide):

Vacuum seal Angus Wagyu oyster blade with oil, rosemary sprigs, lemon zest and juniper berries. Cook at 46 °C in the **fusionchef** Sous Vide water bath until the desired core temperature is reached. Portion and sprinkle with sea salt (fleur de sel).

Bordelaise sauce:

Press bone marrow out of the ossobuco bones and set aside. Brown the ossobuco in a pot at high heat and take out. Dice onion, carrot, celery and leek. Brown in a pot with the celeriac. As soon as the vegetables have taken on a nice color, add the ossobuco again and then the tomato paste. Douse with white wine. Add ice cubes, 1 thyme sprig, bay leaf and peppercorns, simmer and reduce by half. At the same time, put water, bone marrow and the rest of the thyme sprigs in a sauté pan, season with salt and reduce by half. Chill.

Mix cooled fluid with algin. Draw the reduction into a syringe and let it drip into the container with glucosalt and water. This creates the bone marrow thyme caviar.

Einkorn fritter balls:

Dice the onions, sauté in oil and add to the einkorn risotto. Season with a pinch of salt, douse 3 times with 100 ml white wine each time, add water and cook until the einkorn is soft. Place in a Paco Jet container and shock freeze with liquid nitrogen. Pacotize and chill in the freezer. Place milk, cubed butter, sugar, salt and water in a medium-sized pot and bring to the boil. Add flour to the cooking fluid. Stir with a wooden spoon until the mixture thickens. Continue stirring for 5 minutes and then blend in a kitchen machine until cooled. Add the eggs one at a time to create a choux pastry. Mix einkorn purée and choux pastry in a bowl. Fill into a pastry bag. Line a baking tray with baking paper and squirt the dough onto it in portions. Place in the fridge until the mixture sets. Form balls.

Rosemary powder:

Cover a plate with plastic wrap and place rosemary sprigs on it. Add another layer of plastic wrap. Use a knife to make holes in the plastic wrap, then dry the rosemary sprigs in the microwave (approx. 2x 90 seconds). Chop the dried sprigs in a blender and sieve the powder into a small bowl. Roll the balls in panko breadcrumbs, fry

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Water
240 ml milk
150 g cubed butter
20 g sugar
30 g salt
160 ml water
140 g flour
5 eggs

Rosemary powder:
50 g rosemary sprigs
Panko breadcrumbs
Einkorn fritter balls (see above)

Calvados marzipan jam filling:
40 g sugar
120 ml calvados
10 ml balsamic vinegar
25 g marzipan
2 g Tasty Toppings herba basic gel
Einkorn fritter balls with rosemary powder
(see above)

Rosemary-flavored willow grass:
200 ml water
1 rosemary sprig
Salt
30 willow grass blades

until golden brown and roll in rosemary powder.

Calvados marzipan jam filling:

Place sugar in a sauté pan and caramelize it. Douse with calvados and balsamic vinegar. Add marzipan and simmer gently. Once the marzipan has released enough flavor, set aside to cool. Mix with Tasty Toppings herba basic gel until a jam-like consistency is achieved. Pour into an icing bag and fill the balls.

Rosemary-flavored willow grass:

Cook water and rosemary sprigs in a sauté pan for 2 minutes. Season with a little salt and allow to cool. Brush the blades of grass with the rosemary water. Cover a plate with plastic wrap and place the grass blades on it. Cover with a second layer of plastic wrap. Use a knife to make holes in the plastic wrap, then dry the grass blades in the microwave (approx. 2x 90 seconds) in the same way as the rosemary sprigs.

This recipe from the qualifying round of "JUNGE WILDE 2019" was kindly provided by Bernhard Zimmerl. Photo: ©ROLLING PIN