

Carpaccio of Kobe Beef

Menu
Description: Wakame salad, ponzu-soy dressing and extra virgin olive oil

Serving Size: 50

Categories: Main Course

Cost Per Serving
\$ 4.33



Action **Date** **Initials**
Created: 2/6/2014 JP
Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
4.000	KG	Kobe Beef Striploin	80 grams/ sliced	20-100021044
0.150	KG	Wakame	soak	20-100014965
1.500	KG	White Radish	grated	20-100021118
0.300	LT	Olive Oil		20-100001607
		Salt & fresh ground pepper to taste		
		Dressing:		
0.200	LT	Komezu (Rice Vinegar)		20-100021089
0.500	LT	Shoyu (Soy Sauce)		20-100021093
0.250	LT	Mirin		20-100009492
0.600	LT	Ichiban Dashi	see recipe	
0.200	LT	Ponzu		20-100016240

Method of Preparation:

- Season the beef with salt and pepper, seared it over the flat grill with a high heat with the olive oil.
- Soak it with ice cold water, drain and dry with dry clean cheese cloth.
- Slice thinly the beef into meat slice slicer and lay it down into a plate as per picture.
- Serve with ponzu sauce on the side, garnish with wakame and grated radish.
- Lastly drizzle with olive oil.
- Make sure plate is cold for service.