



NAMIBIAN WAGYU SOCIETY

Japanese inspired Wagyu Tartar

- 200g Wagyu Fillet
- 3 Green Spring Onion Stalks
- 1 Egg Yolk
- 10 ml Rice Vinegar
- 5 ml Japanese Pickled Ginger Juice
- 10 ml Sesame Oil
- 5 ml Lime Juice
- 10 ml Sesame Seeds
- 5 ml Pickled Ginger
- Tabasco
- Salt
- 1 Nori Sheet
- 5 ml Wasabi Paste
- 30 ml Sour Cream
- 2 Slices Toast

Remove the Wagyu fillet from the fridge and let it rest at room temperature

Roast the Sesame seeds in a hot pan (do not add oil) and set aside to cool

Chop the fillet very finely with a sharp knife

Chop the Spring onion stalks into thin rings

Cut the Nori sheet in half

Cut one ½ into small pieces

Chop the Ginger

In a mixing bowl add all the prepared ingredients and mix with the Vinegar, Ginger Juice, Lime Juice and Sesame oil.

Mix in the Egg Yolk

Add Salt and Tabasco to taste

Mix the Wasabi Paste with the Sour Cream and some salt in a separate bowl

Toast the bread slices, remove from toaster and cut off the edges

With a sharp knife slice through the flat middle of the bread so that you get very thin slices

Quarter the slices diagonally to get melba toast like triangles

Present the tartar mixture on a plate with the creamy Wasabi and the toast on a side

Cut the remaining Nori sheet in thin strips and use as garnish over the plate

ALTERNATIVE

Cut the fillet into very thin slices and poach them in a boiling broth for a few seconds

Toss them with the roasted Sesame, liquids, spring onions, ginger and Nori in a mixing bowl

Leave the egg yolk away in this

Present the slices in overlapping circles