

MASTER SELECTION



PUREBRED WAGYU

MASTER SELECTION STRIPLOIN

Seared Striploin with Umami Broth, Enoki & Miso Butter



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The humble striploin is reinvented in this modern dish, offering a flavour profile to impress any discerning consumer's palate.

INGREDIENTS

(Per serve)

150g Master Selection striploin steak
10ml vegetable oil
45g buckwheat soba noodles, cooked
100g enoki mushrooms, trimmed and washed
30g miso butter (see note)
200ml umami broth (see note)
10ml roasted sesame oil
Pink peppercorns to taste

UMAMI BROTH

60ml shiro miso
40ml grapeseed oil
10 dried shitake mushrooms, chopped
20g kombu, chopped
3 brown onions, peeled, halved, and thinly sliced
2 medium carrots, chopped
1 stick celery, thinly sliced
1 roma tomato
1 head garlic, halved crosswise
Handful parsley
10g peppercorns

MISO BUTTER

2 tsp shiro miso (can increase to taste)
1 tsp Vegemite/Marmite (optional)
110g lightly salted cultured butter, at room temperature

OPTIONAL

Micro shiso leaves for garnish

METHOD

- 1 Remove steaks from the fridge 20-30 minutes before cooking. Pat steaks dry with a paper towel. Season both sides. Add oil to a very hot frypan then add the steaks. Cook undisturbed for 2-3 minutes each side or cook to your liking. Rest steaks for 10-15 minutes before slicing thinly and serving.
- 2 To serve, add noodles, top with enoki mushrooms, and then butter. Pour over hot broth, top with the seared sirloin, sesame oil, and garnish.

UMAMI BROTH (Makes about 1.5L)

This can be portioned and frozen for up to 3 months.

- 1 Pre-heat the oven to 140° C (fan forced). Whisk together the miso and oil.
- 2 In a lined baking dish, add the miso mix to the mushrooms, kombu, onions, carrot, and celery and toss together to coat. Add the tomato and the garlic.
- 3 Roast for 60-80 minutes, until the vegetables are slightly shrivelled and caramelised.
- 4 Transfer the cooked vegetables to a large saucepan, cover with 4 litres of water. Add the parsley and peppercorns. Bring to the boil, then simmer until the liquid is reduced by half.
- 5 Strain through a fine mesh sieve, then discard vegetables. The broth can be further reduced to taste. Season lightly.

MISO BUTTER (Makes about 120g)

- 1 In a bowl, mix the miso and Vegemite, add the butter in thirds, mixing in between each addition until well combined. Refrigerate until needed.
- 2 Return to room temperature before serving.

