



BOSCH
Invented for life



Wagyu Steak with Braised Chestnut and Mushroom Selection with Sweet Potato Puree

Overview

Difficulty: Medium

Servings: 4

Preparation Time: 10 mins

Cooking Time: 30 mins

Ingredients

Braised Chestnuts and Mushroom:

- 600g of fresh mushroom
- 8-12 chestnuts
- 2 tablespoons of raisins
- 4-6 cloves whole garlic (peeled)
- 2 tablespoons of dark soy sauce
- 1 tablespoon mirin
- 1 cup of chicken broth
- 2 tablespoons of olive oil

Sweetcorn Potato Puree:

- 600g of Sweet Potato
- 50g of butter
- 115g of heavy cream
- 2 tablespoons of maple syrup
- Salt and Pepper

Wagyu beef:

- 4 slices Wagyu beef (each about 150g and 1cm thick)
- Sea Salt and pepper

To Plate:

- Micro greens (Pea sprouts)
- Red radish slices
- 1 Japanese cucumber (Slice thinly, lengthwise)

Methods

1. Sweet Potato Puree

- Bring to boil in medium saucepan of water and turn down to a simmer.
- Cover and cook for about 20 mins until very tender.
- Drain and puree sweet potatoes on Turbo with the MaxoMixx hand blender until smooth..
- Add butter, heavy cream and maple syrup to the puree, and pulse again until all ingredients are incorporated and smooth. Set aside.

2. Braised Chestnuts and Mushroom

- Heat olive oil in a medium saucepan.
- Add garlic and cook, removing it before it turns brown.
- Add mushrooms, chestnuts and raisins, saute for about 5 minutes..
- Add dark soy sauce, mirin and chicken broth, simmer over low heat until the liquid is reduced by half.

3. Wagyu Steak

- Season both sides of beef with sea salt and pepper.
- Sear in a pre-heated pan for 2 mins on each surface.
- Remove the beef from the pan and set aside to rest.

4. To Plate

- Soften cucumber slices with salt. Rinse and roll.
- Add a spoonful of sweet potato puree onto the serving plate.
- Place chestnuts and mushrooms around the puree.
- Sit Wagyu steak by the puree, covering it slightly.
- Garnish with micro green sprouts, red radish slices and cucumber rolls.
- Drizzle braising liquid, serve and enjoy.

Product Used

Versatile and convenient kitchen assistant

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

