

JIMMY SCHMIDT (WAHR Chef) & EDUARDO RUIZ (JBF Chef)

TIERRA Y MAR

INGREDIENTS

WAGYU BEEF POLENTA:

1 cup Organic Fresh Polenta or Dried Polenta
3 1/2 cups Water
1/2 tsp. Infused sea salt or Kosher salt

WAGYU BEEF BEEF BELLY:

1 ea. Wagyu beef belly
1.5 lbs Ancho Infused Sea Salt or Sea Salt
80g garlic, crushed

WAGYU "BUTTER":

230g Wagyu beef fat or organic grassfed butter
500g Fresh corn kernels
250g Shallots , brunoise
1 ea. Garlic, brunoise
10g Infused sea salt or sea salt

WALNUT ANCHO SAUCE:

75 g Chile Ancho (dried), deseeded
10 g Chile de arbol pepper(dried), deseeded
100 g Walnuts, toasted
40 g Marcona Almonds, toasted

10g Garlic
300g Walnut oil
1/2 tsp Whole cumin, toasted
1/2 tsp Whole coriander, toasted
70g Sherry vinegar
400g Wagyu stock or chili water
12g Infused sea salt

TART HERB SAUCE:

85g Flat leaf parsley , cleaned and picked
25g Oregano, cleaned and picked
25g Cilantro, cleaned and picked
1 ea. Jalapeno
8 cloves Garlic
3/4 cup Walnut oil
1 tblsp Crushed chili de arbol
1.5 cup Distilled vinegar

GRILLED PRAWN:

Sweet water prawn or jumbo shrimp (head on)
walnut oil
ancho infused sea salt

DIRECTIONS

WAGYU BEEF POLENTA:

Rinse polenta thoroughly. Bring water to a boil with salt. Whisk in Polenta and cook for 45 minutes on low heat.

Finish by whisking in 1/2 cup "wagyu butter". If using dried polenta, follow directions on packaging.

WAGYU BEEF BEEF BELLY:

Place wagyu beef belly in a non-corrosive container. Rub entire belly with infused salt and crushed garlic. Refrigerate for 2 days.

Remove Belly and rinse thoroughly. Place in an oven-safe container, cover with foil and roast at 350F for 3 1/2 hours.

Remove from oven and let cool to room temperature. Refrigerate overnight to let fat set.

On second day cut Belly into 2-3 inch cubes. Reheat in oven at 500F or shallow fry with wagyu beef fat on all sides until golden brown.

WAGYU "BUTTER":

Remove corn from husk. Pulse in food processor for about 20 seconds. Place 500g of corn and salt into a saucepan and cook for about 5 minutes until tender and bright (stirring frequently). While corn is cooking, cook shallots and garlic in 30g of beef fat until shallots and garlic are translucent.

Cool ingredients before placing corn, shallots, garlic, in a Blender. Run on high until smooth. While on high, begin to

introduce the COLD Wagyu fat, emulsifying the mixture. Remove from heat and cool.

WALNUT ANCHO SAUCE:

Hydrate dried ancho and chile de arbor in beef stock or water for 15 minutes until tender.

Heat walnut oil in a saucepan on low heat, with garlic cloves. Heat until garlic is tender. Cool oil.

Place all hydrated chilies, spices, 400g hydrating liquid, toasted nuts and salt in a blender. Blend until smooth, while blender is on, emulsify walnut oil into sauce. Cool and set aside.

GRILLED PRAWN:

Lightly coat prawns in walnut oil, season with infused sea salt or Kosher salt. Refrigerate for one hour. Preheat Grill and grill prawns to medium well. Set aside to rest for 2 minutes before serving.