

Allergens

- Contains soy, seeds and beans
- Contains meat

Kitchen Tools

- Large bowl
- Sauté pan
- Blender
- Strainer
- Saucepan
- Tin foil

Ingredients (serves 2 people)

For The Beef:

- 16 oz NY Strip Steak, fat removed
- 1 tablespoon canola oil
- 1 tablespoon sesame seeds
- Salt, to taste

For The Marinade:

- 2 tablespoons soy
- 3 tablespoons sake
- 2 tablespoons mirin
- 1 scallion sliced thin
- 1 clove garlic, sliced thin
- ¼ teaspoon sesame oil

For the Awaze:

- 1 tablespoon yellow mustard seed or 1 teaspoon mustard powder
- 2 cloves garlic
- 3 Tablespoon berbere
- ¼ teaspoon salt
- ¼ cup white wine
- 1 teaspoon honey

Beef Tataki

By: Chef Marcus Samuelsson

Featuring: Naomi Osaka

Instructions

For the Beef:

1. In a bowl large enough to hold steak, mix together all marinade ingredients. Set aside.
2. Heat a saute pan (preferably cast iron, if you have one!) over high heat.
3. Season the steak with salt and brush with canola oil.
4. Transfer the steak to the pan and sear over high heat for 30 seconds per side, until browned but still raw in the middle.
5. Once the steak is seared, transfer the steak to the marinade and allow to sit for 10 minutes.
6. After 10 minutes, remove steak from marinade and roll in sesame seeds. Slice thin.
7. Serve with Awaze and Djon Djon Rice, recipe on next page.

For the Awaze:

1. In a blender, combine all the ingredients. Blend until smooth and set aside.



Ingredients (serves 2 people)

For the Djon Djon rice:

- 2 tablespoons djon djon mushroom (substitute 2 tablespoon. of dried wood ear mushrooms plus 1 teaspoon fish sauce if you can't find djon djon)
- 2 cup chicken stock
- 1 tablespoon Haitian epis, recipe below
- ½ cup lima bean, frozen
- 1 cup peas, frozen
- 3 tablespoons olive oil
- 1 scotch bonnet pepper
- 4 cloves
- 5 sprigs of thyme
- 2 sprigs of parsley
- 1 cup coconut milk
- ¼ teaspoon salt
- 2 cups jasmine rice, rinsed

For the Haitian Epis:

- 5 sprigs of parsley
- ½ yellow onion
- 1 stalk celery
- 1 cup cilantro, stems and leaves
- 1 green bell pepper, seeds removed
- 3 green onions
- 1 clove
- 3 sprigs of thyme
- 8 cloves of garlic, peeled
- Juice of 1 lime
- 1 tablespoon distilled vinegar
- ¼ cup canola oil

Djon Djon Rice

By: Chef Marcus Samuelsson
Featuring: Naomi Osaka

Instructions

For the Djon Djon Rice:

1. Soak djon djon mushroom (or wood ear mushrooms and fish sauce) in chicken stock for 10 minutes, strain and reserve liquid.
2. Cook olive oil and epis in a saucepan over medium heat for 2 minutes. Once fragrant, add in lima beans, peas, coconut rice, scotch bonnet, cloves, parsley, thyme, coconut milk, djon djon liquid and bring to boil.
3. Once boiling, add rice and simmer until water is evaporated. Turn heat to low and cover with foil. Let steam for 20 minutes.

For the Haitian Epis:

1. Place all ingredients in a blender and puree until smooth.

