

Umami Burger

680g (1 1/2 lbs) hangar steak

480ml (2 cups) soy sauce

480ml (2 cups) dashi

10g (1 Tbsp) finely ground
fermented black beans

680g (1 1/2 lbs) chuck eye steak

salt

pepper



Combine soy sauce, dashi, and black beans in a large non-reactive container. Immerse hangar steak and marinate in refrigerator for 12 hours. Remove steak from marinade and pat dry. Place a rack over a sheet pan and place steak on rack. Place in refrigerator, uncovered, and let age for 3 days or up to 5.

Prepare hangar steak for grinding by trimming out the connective tissue that runs down its length and cut flesh into 1" cubes. Lay cubes out on sheet pan. Cut chuck eye into 1" cubes and add to hangar. Chill meat well.

Grind chilled meat cubes through a course die. Spread out meat and chill again. Regrind meat with the same die. Loosely spread meat in a quarter sheet pan. Sprinkle evenly with salt and pepper. Turn meat over onto a flat surface and lightly pat into an 8" x 16" rectangle. Cut rectangle into 8- 4" squares. Transfer to a sheet pan, cover lightly and chill.

Pan-fry or grill burgers to medium rare.

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