

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

MELT-ON-THE-PALATE
WAGYU BEEF BURGER
with MAITAKE MUSHROOMS
and KENNEBEC FRIES



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INGREDIENTS

Serves 4

BURGERS

2 Pounds ground Wagyu Beef
(or Akaushi ground beef),
formed into 4 8-ounce burger
patties

1 ½ Teaspoon kosher salt

Fresh ground pepper

4 hamburger buns

2 Tablespoons olive oil (only for
pan-searing)

4 Slices Aged or White Cheddar
Cheese (optional, and to taste)

MAIATAKE MUSHROOMS

2 tablespoons olive oil

2 clam shell maitake
mushrooms, ends trimmed and
separated

Kosher salt and freshly ground
pepper, to taste

KENNEBEC FRIES

4 large Kennebec potatoes, cut
into ¼-inch thick batons

2 quarts rice oil (peanut,
coconut, or vegetable oil works
too)

Kosher salt and freshly ground
pepper, to taste

Pair with Nickel & Nickel
Vaca Vista Vineyard
Cabernet Sauvignon
Oak Knoll District

METHOD

BURGERS: Shape the burgers into 4 equal portions, and moderately season your formed patties with kosher salt and fresh ground pepper. If grilling, make an indentation in the center of each patty with your thumb. This will prevent your patties from puffing on the grill.

To Grill: Grill the patties about four minutes on each side, turning only once, for medium rare. For medium or medium-well, adjust your time until cooked to desired doneness. During the last minute of grilling place a slice of cheese (if using) on each patty and toast the rolls, cut-side down.

To Pan-Sear: Heat large sauté pan over high heat. Add a tablespoon of olive oil to the pan, followed by the burgers. Sear for two minutes or until a nice char has formed, then flip and cook to desired doneness. Remove from heat and add a slice of aged or white cheddar, if desired.

MAITAKE MUSHROOMS: In a large sauté pan on medium-high heat, add the olive oil and the maitake mushrooms. Season with salt and pepper. Cook, stirring often, until the mushrooms are golden at the edges.

KENNEBEC FRIES: Place the potato batons in a bowl and run water over them to rinse off some of the starch. Set the potatoes aside to soak for at least 30 minutes, or overnight.

In a large pot or an electric deep fryer, heat the rice oil to 325°F. The fries will bubble up, so make sure your pot is big enough to avoid overflow.

Drain the potatoes from the water and place to dry on a cloth towel. Gently drop the potatoes into the oil and stir with a wand or slotted spoon. Cook for seven minutes or until potatoes are soft with a tiny bit of color. Remove the blanched potatoes and place on paper towel for 10 minutes to cool. Next, increase the hot oil to 350°F. Adding the potatoes in batches, cook for two minutes or until golden brown. Place the finished fries on a paper towel-lined plate and season with salt and pepper.