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HACO Culinary Ambassadors

## Stocks

The secret to any great dish is in its stock.

### Pan-seared Wagyu Beef With Baked Cherry Tomato

Serves 4

40g dried morel mushrooms  
400g wagyu beef, cut into 5-cm cubes  
Olive oil, for searing and stir-frying  
Seaweed powder, for garnishing

#### Baked Cherry Tomato

2 tsp minced mint leaves  
30g shallots, peeled and chopped  
30g garlic cloves, peeled and chopped  
20g sugar  
12 cherry tomatoes, poached and skins removed

#### Sauce

½ tsp minced garlic  
½ tsp minced shallots  
½ tsp minced coriander  
100ml water  
½ tsp **Haco Beef Stock**  
1 tsp oyster sauce  
1 tsp Chinese rice wine  
½ tsp hot bean paste  
½ tsp yellow bean paste  
½ tsp sugar  
¼ tsp dark soy sauce  
½ tsp cornstarch solution

- Place the dried morel mushrooms onto a baking pan and bake in a preheated oven at 60°C until crispy, for about 10 minutes. Transfer the baked morel mushrooms to a mortar and ground with a pestle until powdery. Coat the top and bottom of the wagyu beef cubes with the morel mushroom powder. Set aside. Heat olive oil in a sauté pan and sear the seasoned wagyu beef cubes until desired doneness. Remove sauté pan from the heat and keep warm.
- For the baked cherry tomato: Mix the minced mint leaves, chopped shallots, chopped garlic and sugar in a mixing bowl. Place the poached cherry tomatoes onto a baking pan. Spoon the mint leaves mixture over each poached cherry tomato and bake in a preheated oven at 120°C until tender, for about 5 minutes.
- For the sauce: Heat the cooking oil in a wok and stir-fry the minced garlic, minced shallots, and minced coriander until fragrant. Add in 100ml water, the **Haco Beef Stock** and the rest of the ingredients and bring liquid to a boil. Stir in the cornstarch solution to thicken the sauce.
- To serve: Place 3 pan-seared wagyu beef cubes onto each serving plate, and place a baked cherry tomato next to the pan-seared beef cube. Spoon the sauce onto the plate, and sprinkle with the remaining seaweed powder.

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