



Koji “Aged” Beef Short Rib with Smoked Mushrooms & Potato Pavè by Chef Andrew Zimmerman as served at the Koji dinner at Charlie Trotter’s on Sept 28th.

Koji Cultured Steak (Aged)

It’s a rapid dry aging with mold that creates ultra-savory beef in days instead of weeks

- 2 New York strip steaks (1.2-2.5 cm thick)
- salt (1.75% of steak weight)
- sugar (1.75% of steak weight)
- 3g koji spores mixed with rice flour
- 125g corn flour (plus extra if needed).

Directions:

- Weigh steaks; season with calculated salt and sugar in a bowl. Let sit 20 minutes until they "weep" liquid.
- Mix spores with corn flour; coat steaks fully and uniformly.
- Incubate in a covered setup (e.g., grill trays in a container wrapped in plastic wrap) at 26-32°C (79-90°F) and 90% humidity for 36 hours.
- Refrigerate until ready; grill or pan-sear to medium-rare.

Chef's Jeremy's Tip: The sugar feeds the koji quickly; this mimics months of aging for nutty, umami depth.

See p. 202-203 in *Koji Alchemy* by Rich Shih and Jeremy Umansky

About the Recipe: This is a recipe that Chef Jeremy uses in his restaurant Larder. It works best with dark red meat, like steak. The first step in the process is to season the meat with salt and sugar to taste and flavor and ward off pathogens as well as bring moisture to the surface of the meat. Culturing the meat has been the most delicious method to use with steak.