

THE DRY AGE ROOM

CABASSI'S WAGYU BEEF CELLAR

"My past 20 years of work has been about producing & marketing Australia's premier Wagyu beef to the world. I'm proud to now offer our DRY AGE full-blood WAGYU steaks to beef lovers that desire the extraordinary."



Pete Cabassi

– Exclusively available from –



CABASSI & CO, Artisan Butchers
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butcher@cabassi.co
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www.thedryageroom.com.au

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07 3398 6611
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Shop 7 Samuel Village, 17 Samuel St,
Camp Hill, QLD
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"Only artisan butchers use the traditional DRY AGE method of maturing beef to enhance both flavour & tenderness of their premium steaks".



WHAT IS DRY AGE?

Dry Age is the **traditional method of maturing beef** to enhance flavour and tenderness. As joints of meat (t-bones, ribs and rumps) rest, enzymes that were in the muscles' cells work free and become a kind of creative wrecking crew. The **enzymes break down proteins** into amino acids, including the ones that make for umami, **resulting in a deeper flavour**. These enzymes turn the small amounts of carbohydrates in the meat into sugars, resulting in a seemingly **sweeter taste**. This also weakens connective tissue around protein strands, making the **meat more tender**. Fattier, more marbled meat can withstand more extreme ageing. As **our Wagyu cuts** are bigger, it also **needs to age longer** to ensure enhanced sensory effects are noticeable. For our Wagyu beef we follow a strict minimum of six weeks dry age with **up to 12 weeks to achieve perfection**. The pleasure lies in finally **cutting away the dry crust** of the meat joint to **reveal** a vibrant and long lasting **pink/red DRY AGE Wagyu steak**, showing off its white flecks of marbling just as if it was **freshly made**.



- Golden Rule for cooking -

DRY AGE steaks are cooked normally on a grill or cooktop pan. We recommend cutting the steaks thicker, approximately 50mm & then sealing them for 2-3 minutes on high heat in a pan & then finishing in the oven for 20 minutes at 180 deg. Season with coarse sea salt.



"You want people to taste it, to know just how good beef really can be."



WHAT IS SPECIAL ABOUT OUR DRY AGE ROOM?

We start with Australia's most awarded, **marbled full-blood Wagyu beef**. This is our benchmark. The 6 - 12 week period in THE DRY AGE ROOM transforms the explosive **richness of Wagyu** to a more **delicate velvety beef flavour**.

In our special DRY AGE ROOM **we use** a combination of **dehumidified air** and the evaporative powers of imported **Himalayan salt bricks** to develop a dry crust around the outside of the large meat joints within a week of entering the room.

Air movement is the key as it wicks away the moisture from the surface of the meat, ensuring moulds are kept at bay and helping the water inside the meat move to the exterior.

"The rest is about sight, sampling & experience to mature the beef into extraordinary steaks"