

Salt-Crusted Wagyu Roast Beef



369 kcal
(per serving)



30 min



The slow heat from the salt crust makes the meat extra tender and brings out the Wagyu flavor. Try to use a large piece of Wagyu for this special dish.

Makes 4 servings

Wagyu inside round 600 g
Black pepper 4 teaspoons

Salt Crust

Egg whites 2
Salt 1 kg

1. Lightly season the Wagyu round with black pepper.
2. Make the salt crust. Add egg whites to salt and mix to combine.
3. Coat the beef with the salt crust to encase meat.
4. Transfer to a baking sheet and bake in a 180°C oven for 20 minutes.