



Wagyu Roast Beef with Wasabi-Cream Cheese Sauce



30



550 kcal
(per serving)



30 min



Wasabi, traditionally a condiment for sushi and sashimi, pairs surprisingly well with cheese. The wasabi-cream cheese sauce adds a light note to delicious Wagyu roast beef.

Makes 2 servings

Wagyu inside round	200 g
Onion	20 g
Sweet pepper	15 g
Red cabbage	10 g
Mesclun	20 g
Salt	1/3 teaspoon
Pepper	1/3 teaspoon
Vegetable oil	1/2 tablespoon

Sauce

Cream cheese	50 g
Wasabi	1 teaspoon
Soy sauce (light)	1/2 teaspoon
Heavy cream	4 tablespoons

1. Make the sauce. Mix the ingredients (cream cheese, wasabi, soy sauce, heavy cream) well to combine.
2. Season the Wagyu round with salt and pepper, rubbing into meat. Heat oil in a frying pan and sear meat over high heat for about 30 seconds on each side until browned.
3. Wrap beef in cling film and seal in a Ziploc bag.
4. Bring a generous amount of water to a boil in a pot and turn off heat. Place Ziploc bag with beef in hot water, and leave for 15 minutes.
5. Remove Ziploc bag from pot, take out roast beef, and slice thinly.
6. Arrange vegetables on a plate and top with slices of roast beef. Drizzle with wasabi-cream cheese sauce.