



Diced beef steak

Recommended
cut

Sirloin, Fillet

Cooking
time

15
min

Level of
difficulty



Ingredients (serves two)

Japanese Wagyu (sirloin, or fillet)	300g (10 oz)
Beef tallow	1 piece
Butter	5g (0.2 oz)
Sake	10cc (2 teaspoons)
Horseradish	5cm (2 in) (200g / 7 oz)
Salt	To taste
Soy sauce	10cc (2 teaspoons)
Fresh wasabi (or wasabi paste)	To taste
Green onions	1

How to cook

1. Bring the meat to room temperature before cutting it into bite-sized chunks. Sprinkle it with salt.
2. Peel the skin from the horseradish and discard. Grate the horseradish, place it in a strainer and lightly squeeze out the water. Mix the horseradish with all the soy sauce.
3. Drop the beef tallow in a frying pan and melt it at medium heat. When the oil covers the bottom of the pan, place the diced meat in the pan, keep rolling the meat over until the surface becomes brown, then remove the meat from the pan. Place the meat back in the pan and to finish add butter and sake for the aroma. The alcohol in the sake will evaporate.
4. Set the cooked meat on a plate, add the Horseradish sauce made in step 2 and top it all with the diagonally cut green onion.