



Wagyu-Wrapped Apple Fritters



699 kcal
(per serving)



35 min



Apples are poached in white wine until tender to bring out their sweetness, and wrapped in slices of Wagyu. These fritters make a great appetizer with beer.

Makes 2 servings

Wagyu bottom round (sliced)	300 g
Apple	1 small (300 g)
White wine	150 ml
Sugar	2 tablespoons
Salt	1/2 teaspoon
Pepper	1/2 teaspoon
Mesclun	
Oil for frying	

Batter

Egg	1
Beer	50 ml
Flour	50 g
Nutmeg	Pinch
Pepper	Pinch

1. Wash the apple and cut into 12 wedges, coring but leaving peel on. In a pot, poach apples in white wine over low heat until liquid is reduced, about 6 minutes.
2. In a frying pan, add poached apples and sprinkle with sugar. Turn burner on to low heat, cover pan with a lid, and cook apples for about 4 minutes.
3. Spread Wagyu round slices on a cutting board and season with salt and pepper. Cover with cling film and chill in refrigerator for about 15 minutes, for seasonings to penetrate meat. Take out of refrigerator and wrap cooled apples in the slices of meat.
4. Make the batter. Separate egg into two bowls. Whip egg white into peaks. In the other bowl, add beer to yolk and mix well. Add flour and pinch of nutmeg and pepper, mixing to combine. Add whipped egg whites to yolk mixture and swiftly fold in.
5. Heat oil for deep frying to 170°C. Dip beef-wrapped apple slices in batter and deep fry. Arrange fritters on plate and garnish with mesclun.