

Wagyu beef with iodised juice and puntarelle, broth and slivers of smoked Wagyu.



Cévennes onion purée: brown the onions in a frothy butter, purée well and then mix. Split the puntarelle bulbs, cook them in a white stock and stuff them with diced vegetables. The Wagyu is fried simply. Iodised juice: take the oyster water and some chopped oysters with the beef juice. The broth is composed of vegetables with some chopped oysters, puntarelle leaves, some slices of hay-smoked beef and a beef and hay-roasted broth.



Chef's Comments

Japanese Wagyu is really different and of an incomparable quality: the flavours stand out and the meat retains its juice. To prepare it, I recommend simplicity. To avoid ruining it, I blend it with the oyster for the iodine and with the puntarella, the bitterness of which balances the richness of the beef.



Patrick Bertron

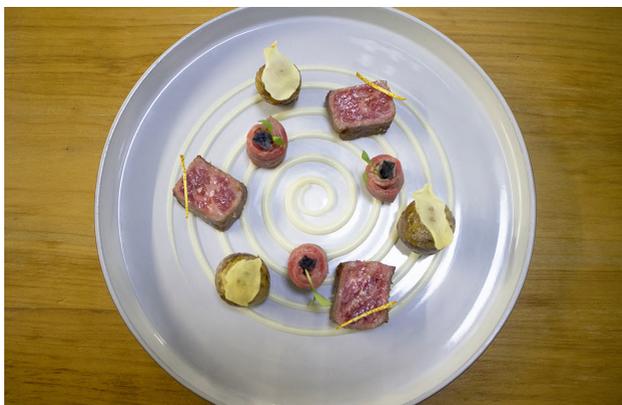
Le Relais Bernard Loiseau

Two Michelin star Patrick Bertron, established for more than 35 years at Le Relais Bernard Loiseau. He continues with his own style the fabulous culinary heritage of this house.

Wagyu beef, Jerusalem artichoke, coffee, oranges.



Sirloin steak and topside are combined in this dish. Fry the sirloin, then candy it in the oven for 10 minutes at 50°C. Trim the topside thinly before poaching it for 20 seconds in a beef broth in order to remove the fat. The beef is presented with the Jerusalem artichoke in 2 variations: served whole and roasted with coffee, and puréed. For the dressing, arrange orange zests over the beef to give a beautiful freshness to the dish.



Chef's Comments

I consider Japanese Wagyu as exceptional, thanks to the marbled fat which gives it a considerably long-lasting taste. You must be attentive to the melting point of the fat and respectful of the final balance of the dish which therefore works very well with broth or light juices.



Cédric Burtin

L'Amaryllis

One Michelin star Cédric Burtin at L'Amaryllis has placed his cuisine between the traditional and the modern. Native to a family of Charolais breeders, he has broken tradition, preferring a place behind the stove.

Wagyu rumpsteak, candied shallots, lemon,
coriander, chard, black garlic sauce, pomelo.
Lightly grilled carpaccio, pistachios, horseradish, comté
cheese, capers, olives, anchovies.



Combination of a cooked dish and a raw dish composed of two very different Wagyu pieces. First, prepare the very fatty and juicy rumpsteak accompanied with the candied shallots, lemon, coriander, chard, black garlic sauce and pomelo. Then the raw topside is grilled on the outside and cut with a knife. It is important to grill the surface quickly without losing the grilled flavour which will stay longer in the mouth. Add pistachios, horseradish, comté cheese, capers, olives and anchovies.



Chef's Comments

For me, Japanese Wagyu is a very particular product which provokes curiosity. I appreciate the magic marble but also the flavour and succulence. I recommend serving it in the simplest way possible to appreciate the natural pleasure of it.



Joël Césari

La Chaumière

Joël Césari, one-star Michelin chef from the restaurant La Chaumière in Dole in the Jura. His style: "Good products, good cooking...that is the only thing that matters".

When the setting sun rises on the old county of Nice and Savoie.



In a pan, sweat the chard in butter, add the veal feet as well as the Wagyu beef juice, then flame the whole thing in Armagnac. Form the little farci with this filling and the green part of the chard. Preheat a plancha at 250°C and fry the meat. At the same time, fry the white part of the chard with olive oil and salt. Put all of this aside. Place the chard and the beef on a flat plate, placing the little farci in the middle.



Chef's Comments

An exception...A jewel...A diamond... I don't run out of praise for the quality of Japanese Wagyu from which I even draw a philosophical lesson. For the preparation, I consider that the meat is enough by itself or with Alpile truffles because the exceptional products go very well together.



Yoann Conte

Yoann Conte

Yoann Conte, two Michelin stars in Haute-Savoie on the banks of Annecy lake. He aims to reach: "A perfect simplicity. Simplicity of service, product, taste".

Wagyu beef sirloin, gaudes semolina fries, bean sprouts in juice.



Mould the polenta in a rectangular frame, trim the big fries and then fry them. Prepare the beansprouts in the juice: take the lengths of oxtail, candy, skim the fat off, pour the water high, bring to the boil, remove, cook on the stove for 2 hours, drain and reduce, then melt in the shallots and beans to soft cubes. Whisk in the butter. Season the sirloin with salt and pepper with the clarified butter and finish with the raw butter. Cook rare, leaving to rest at least 10 minutes.



Chef's Comments

An incomparable experience! Japanese Wagyu is for me a pure pleasure to taste but also to cook. I have the choice to cook it in its juice without hurrying it and accompanying it with local roasted corn polenta to counter the power of the meat.



Romuald Fassenet

Château du Mont Joly

Romuald Fassenet, one-star chef at Château du Mont Joly in Sampans. A chef always in search of perfection, he has supported the team from Japan at the Bocuse d'Or since 2009.

Wagyu beef sirloin, a few pieces marinated in salt on a thin shortbread with red onions - the piece is simply sautéed golden, a simple taggiasca juice with black olives and a frothy milk with parmesan.



Trim the Wagyu sirloin piece in two pieces. The first one will be marinated for 5 hours in untreated coarse salt; the other will be roasted in the sauté and served rare. Create the shortbreads with parmesan. Cut fine slices of the marinated piece, roll them and put them on the shortbread. Boil the milk and the cream, leave to cool and mix with the fresh parmesan. Add the juice with a spoon of olive purée.



Chef's Comments

Japanese Wagyu is an exceptional meat with no equivalent and I am always happy to share. It reminds me of fried foie gras due to its delicate flavour and texture. It is easy to prepare because the pieces are tender even without cooking it for very long.



Sébastien Gropellier

La Table de Chaintré

At La Table de Chaintré, one Michelin star Sébastien Gropellier is at the heart of the Pouilly- Fuissé vineyard. A lover of flavours, his fashionable recipes renew a unique menu every week.

Wagyu beef topside in our Stroganov way, Loire brandade of smoked eel.



Prepare four slices of Wagyu topside. Cook the Agria potatoes in the oven on a bed of coarse salt. At the end of cooking, take out the pulp of the potatoes in a sieve. Trim 12 beautiful pieces of smoked Loire eel. Keep the trimmings and boil them with the cream.

For the Wagyu cooking method, use a teppanyaki to keep the meat rare and let it rest away from the heat, but hot, with ideally as much time resting as cooking.



Chef's Comments

For me, Japanese Wagyu has undeniably a flavour that is its own. I wanted to associate it with a product from the Loire - smoked eel. The two have common characteristics, in fact: very tasty, long-lasting in the mouth and with a luscious fat. The balance achieved is therefore perfect!



Jean-Yves Guého

L'Atlantide 1874 – Maison Guého

In his restaurant L'Atlantide 1874 which overhangs the Loire, the one-star Michelin chef Jean-Yves Guého has established gourmet and adventurous French cuisine tinged with Asian flavours.

Roasted wagyu, fermented mushrooms, black truffle, potato broth.



Season the Wagyu, colour it and then cook it rare slowly in an oven. Vacuum-pack the mushrooms and preserve them for one week between 25 and 28°. Peel the potatoes and put their skins in the water. Bring the peels to the boil and skim the broth; then, leave to simmer for 1 hour. Reduce. Slice the potatoes and overlap with the fibrous, stewed beef. Wrap in paper and put in the oven for 30 minutes.



Chef's Comments

What makes Japanese Wagyu characteristic is its incredible marble quality. I cook it as simply as possible with potatoes and mushrooms but with a style which is my own. To balance the marbled quality, I play with the acidity of the fermentation and the lightness of the broth.



Ryohei Kawasaki

Ken Kawasaki

One Michelin star Ryohei Kawasaki, originally from Hiroshima, is passionate about French culture. Established in the 18th in Paris, he offers dishes directly inspired by kaiseki menus.

Roasted Wagyu rib loin in Aomori black garlic powder and anchovies, mousseline and handmade burrata skin in balsamic tradition, sauté of black truffle in Shabu Shabu broth style.



Keep the lid on, season and cook the covered rib loin for 2 hours at 150°. Heat the milk at 70°C and leave to rest for 15 minutes; remove the skin then keep the milk at 70°C. A new skin will form; cut it in squares of 12 X 12 cms. Sweat the truffle slices in the foaming butter, add the spring onion and the grey chopped shallot and sweat lightly. Deglaze with Madeira wine and sherry, then reduce by half and moisten it with the chicken broth.



Chef's Comments

Japanese Wagyu is an exceptional meat, thanks to the artisan work of the breeders. To compete with the flavour of the meat cooked medium, I rely on the power of the truffle, softened by the sweetness of the Italian burrata but with the pep of the Japanese wasabi.



Philippe Labbé

La Tour d'Argent

After the Plaza Athénée and the Shangri-La, the one Michelin star chef Philippe Labbé has offered meticulous cuisine since 2016 at the prestigious La Tour d'Argent.

Wagyu in 2 preparations :

- Ronce N°2 Oyster tartare in fine cucumber jelly
- Vegetable broth, black garlic and horseradish



Tartar: Trim the oysters and the beef with a knife, mix with the Thai spring onion, the glasswort, the vinaigrette. Create the cucumber jelly, trickle it in onto the oyster shells and leave it. Garnish the shells and finish with glasswort and layers of garden oysters.

Broth: Cook salsifies and carrots in a papillote with thyme and laurel. Bevel after cooking. Colour the Wagyu and trim it in fine slices and glaze with the black garlic marinade with a brush. Grill the leek and the spring onion on the plancha.



Chef's Comments

Japanese Wagyu is a beef that is absolutely impossible to compare with others. To enhance it, I have chosen two preparations: one in broth which emphasizes the flavour without changing it and the other tartare for a fresh combination with oyster and cucumber.



Stéphane Laruelle

Le Chiberta

The chef Stéphane Laruelle has one Michelin star. Since 2008, he has served gastronomic and creative cuisine at Le Chiberta from the rigorous methods of the French tradition.

No Sushi



The Wagyu beef is placed with salt and then aged in hay and finely sliced. Creamy basmati rice: cook the rice with the water, coffee and the milk until it bubbles and then mix and add the whipped cream and the Banyuls vinegar until it is cooled. Puffed rice with beef fat: collect the Wagyu fat, melt it, strain it, then increase to 200° and allow the rice paper to puff up in order to have crisps with the Wagyu beef flavour.



Chef's Comments

Japanese Wagyu is, for me, of the best quality, distinctly tender and soft, which should not be mishandled. The trick is to marinate the meat in salt and surround it with hay. It then cooks in a less rich way, very flavoursome and with a beautiful red brightness.



Laurent Lemal

La Coopérative

At La Coopérative, Laurent Lemal, one-star Michelin chef, adores “Breaking traditions, going for it, departing from accepted menu ideas...”: cuisine that is both personal and explosive.

Wagyu topside like a tartare, beaufort crumble, basted in langoustine juice and cauliflower sauce.



Trim the nutty Wagyu topside with a knife in tartare. Add chopped herbs, shallots and sweet onions, ground capers and lemon supreme in finely diced pieces. Heat the langoustine juice and dress on a bed of beaufort crumble. Place small scoops of cauliflower sauce on top of the Wagyu tartare. When serving, baste with the langoustine juice. The beef is cooked with the heat of the boiling langoustine juice.



Chef's Comments

"Richness that melts in the mouth": it is in this way that I describe Japanese Wagyu with which I have prepared tartare. I also tried successfully to dry it with salt, making it original, dry but delicious and which remains incredibly red.



François Moureaux

Azimut

A chef from the Jura Mountains from the hotel-restaurant L'Auberge de La Poutre in Bonlieu and from Azimut in Courchevel, François Moureaux works in elegance and good taste.

Wagyu beef sirloin steak and beetroot broth.



Grill the Wagyu beef cut into thin slices lightly with the blowtorch. Cook the vacuum-packed spring onions in a vegetable broth. After cooking the beetroot on the stove, make the little balls with a Parisian spoon. Cook the buckwheat in a vegetable broth, spread on a plate and then dry in the oven. Fry in oil at 180°. Cut the beetroot in small pieces and cook in a veal broth. Drain in a muslin strainer. Infuse the star anise in the broth.



Chef's Comments

To convey the charm of Japanese Wagyu to non-Japanese customers, I enhance the sweetness of its marble quality. To do this, I sear it and place fine slices on top of it, some of which have been marinated with anise, black sugar and salt.



Shinsuke Nakatani

Nakatani

One-star Michelin chef and former sous-chef to H el ene Darroze, Shinsuke Nakatani is established two steps around the corner from the Bon March e. His credo: creative and light French cuisine that is as natural as possible.

Wagyu beef rib steak in thick pieces, marrow custard and shallot sauce, winter garden vegetables, reduction of Porto with foie gras and truffles.



Put the thick rib steak in the pan and finish cooking on the stove. Take out the marrow and mix with the cream and the egg. Put the custard in the bones and steam. Cook the shallots and then cook the vegetables. Reheat them with a little butter.

For the sauce, reduce the Porto until dry, add the beef juice and reduce until half. Incorporate the butter. Strain and then add the truffles and the diced foie gras.



Chef's Comments

It's the tenderness as well as the very flavoursome character of Japanese Wagyu that first seduced me. The rib loin piece that I have chosen to cook is particularly fatty. Therefore, for the best taste, I recommend cooking the meat very gently and even, exceptionally in France, to pass the rare stage.



Jérôme Nutile

Jérôme Nutile – Le Mas de Boudan

Jérôme Nutile, Best Worker of France 2011 and with one Michelin star at Le Mas de Boudan in Nîmes, offers authentic and truly great, precise southern cuisine.

Wagyu beef, caviar, celery branch and horseradish.

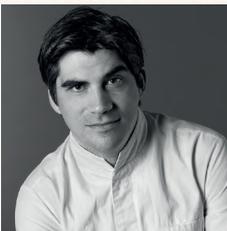


Peel the celery branch and fresh horseradish. Trim the celery branch in thin slices and put them in the ice water with the leaves. Finely trim the Wagyu beef in carpaccio. Make a vinaigrette with the salt, pepper, balsamic vinegar and olive oil. Arrange the Wagyu beef carpaccio pieces and baste with the help of a balsamic vinaigrette brush. Add the caviar, celery branch and the celery branch leaves. Add salt flower and freshly grated horseradish.



Chef's Comments

I particularly appreciate the different flavour of Japanese Wagyu which is both the most distinctive and the most exquisite. I decided to play with the acidity of the citrus and horseradish to give a fresh balance to the dish but also with the caviar to give a salty Japanese touch.



Gaël Orioux

Auguste

In his restaurant August from the 7th district, the one Michelin star chef Gaël Orioux, environmentally friendly, prepares dishes as flavoursome as they are responsible on land and sea.

Glazed Wagyu beef piece, Alsatian pinot noir dreg sauce, beetroot and blood orange.



Make a sauce by browning the onion, garlic and the beef trimmings. Add the bouquet garni and cook on a low heat for 20 minutes. Reduce until it is syrupy, then set aside. Grill the beef until dry in a frying pan but not too much on each side. Leave to rest at 63 degrees for 10 to 15 minutes. Trim a good piece, then add the chopped spring onions and Maldon salt. Dress to match.



Chef's Comments

"The more I have worked, the more I have loved", I confide when speaking about my pride in presenting Japanese Wagyu to my Alsatian customers. I wanted a delicate approach for this product by attaching it to the local region with beetroot and lightening it with blood orange.



Joël Philipps

Le Cerf

One Michelin star chef at Le Cerf in Marlenheim, Joël Philipps, who taught himself in this establishment, keeps and revisits the symbolic hallmarks of the family house with spirit.

Carpaccio of Wagyu beef, vegetable pickles, rocket coulis.



Bring the sugar, vinegar and the water with a sprig of tarragon to the boil. Pour the boiling liquid on the previously-trimmed vegetables. Cook the rocket for 7 minutes. Mix, then clear in a pipette. Make a mayonnaise, then keep it in the pipette. Trim the radishes and courgette skin julienne, then put back in the iced water. Fry the capers. Trim the beef finely, oil, season, arrange the pickles and the other vegetables, add the rocket coulis and the yolk sauce.



Chef's Comments

I like to please my customers and it's a success with Japanese Wagyu and its slightly nutty taste. I balance the fatty side of the meat with tangy ingredients like rocket and I take care to work with a cool environment so that it does not melt.



Christophe Quéant

Le Carmin

One Michelin star at Le Carmin in Beaune, Christophe Quéant delivers refined and simple cuisine, classic with a modern edge which is the mark of the great ones.

Roasted Wagyu beef piece, “horseradish and cardamom”, red onion soubise, reduced juice.



Make a red onion purée, steam-vacuum cook for 40 minutes at 100°. Place the Wagyu beef filet with smoked salt, cardamom and horseradish. Slice finely. Accompany with small croutons, cardamom and cébette onions. The crispiness of the crouton and the horseradish aromas compliment the Wagyu’s tender and soft texture. Serve with a bordelaise sauce: shallot reduction, red wine and Violette mustard – all of this is put together with a brown stock.



Chef’s Comments

I find several qualities in Japanese Wagyu: an exceptional tenderness, very distinctive flavours, quite linear fibres...in this way, pieces generally boiled or braised, like chuck roll, can simply be roasted and like the tradition in Alsace, accompanied with horseradish and cardamom powder.



Stephan Schneider

Auberge St-Walfrid

Stephan Schneider is a one-star Michelin chef at Auberge St-Walfrid in Lorraine. A defender of family traditions, he incorporates products from elsewhere in a successful way without losing an authentic taste.

French toast with black truffles, Wagyu tartare.



Brown the onions on a low heat. Cut the sandwich loaf and leave to marinate in a device with the thinly chopped truffles. Leave the egg in a steam oven for 25 minutes at 63°. Cut the Wagyu piece tartare, mix with the soft-boiled yolk, chopped black truffle, black truffle oil. Butter a frying pan to cook the fried bread. Spread the onion jam on the cut fried bread, the Wagyu tartare and the grated black truffle with a microplane.



Chef's Comments

I have chosen to emphasise the softness of Japanese Wagyu by preparing it in a French toast way, accompanied with truffles. I have a trick to bring out all the flavours of the meat: I grill the whole surface of it with Japanese Binchotan charcoal.



Ryuji Teshima

Pages

In his Parisian restaurant Pages, one Michelin star chef Ryuji Teshima wants to offer his customers cuisine that is always refined and proposes an experience which is even more successful.

Sawdust-smoked Wagyu beef, Alpine beaufort emulsion, wild caraway seeds.



In a casserole, sweat shallots and sliced potatoes, add the cream and the milk. Once the potatoes are cooked, mix everything with the beaufort to have a thick consistency. Sweat the onions with the sugar and butter until coloured. Deglaze with the water, leave to reduce, start again until obtaining a brown onion compote. Cold-smoke the Wagyu pieces in the sawdust for 20 minutes. Fry until hot on both sides.



Chef's Comments

Japanese Wagyu is a delight to work with and I recommend starting the cooking dry for a lovely caramelisation. I have chosen to associate it with French Alpine pastures by smoking it lightly with softwood and accompanying it with Beaufort cheese with distinct floral notes.



Davy Tissot

Saisons

Within Saisons restaurant at the Paul Bocuse Institute in Ecully, Davy Tissot, Best Worker of France 2004, supports and shapes new generations with inspiration, heart and talent.