

## 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.