

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.