

## 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.