

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.