

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.