

Wagyu beef, Jerusalem artichoke, coffee, oranges.



Sirloin steak and topside are combined in this dish. Fry the sirloin, then candy it in the oven for 10 minutes at 50°C. Trim the topside thinly before poaching it for 20 seconds in a beef broth in order to remove the fat. The beef is presented with the Jerusalem artichoke in 2 variations: served whole and roasted with coffee, and puréed. For the dressing, arrange orange zests over the beef to give a beautiful freshness to the dish.



Chef's Comments

I consider Japanese Wagyu as exceptional, thanks to the marbled fat which gives it a considerably long-lasting taste. You must be attentive to the melting point of the fat and respectful of the final balance of the dish which therefore works very well with broth or light juices.



Cédric Burtin

L'Amaryllis

One Michelin star Cédric Burtin at L'Amaryllis has placed his cuisine between the traditional and the modern. Native to a family of Charolais breeders, he has broken tradition, preferring a place behind the stove.