

Sawdust-smoked Wagyu beef, Alpine beaufort emulsion, wild caraway seeds.



In a casserole, sweat shallots and sliced potatoes, add the cream and the milk. Once the potatoes are cooked, mix everything with the beaufort to have a thick consistency. Sweat the onions with the sugar and butter until coloured. Deglaze with the water, leave to reduce, start again until obtaining a brown onion compote. Cold-smoke the Wagyu pieces in the sawdust for 20 minutes. Fry until hot on both sides.



Chef's Comments

Japanese Wagyu is a delight to work with and I recommend starting the cooking dry for a lovely caramelisation. I have chosen to associate it with French Alpine pastures by smoking it lightly with softwood and accompanying it with Beaufort cheese with distinct floral notes.



Davy Tissot

Saisons

Within Saisons restaurant at the Paul Bocuse Institute in Ecully, Davy Tissot, Best Worker of France 2004, supports and shapes new generations with inspiration, heart and talent.