

## When the setting sun rises on the old county of Nice and Savoie.



In a pan, sweat the chard in butter, add the veal feet as well as the Wagyu beef juice, then flame the whole thing in Armagnac. Form the little farci with this filling and the green part of the chard. Preheat a plancha at 250°C and fry the meat. At the same time, fry the white part of the chard with olive oil and salt. Put all of this aside. Place the chard and the beef on a flat plate, placing the little farci in the middle.



### ***Chef's Comments***

An exception...A jewel...A diamond... I don't run out of praise for the quality of Japanese Wagyu from which I even draw a philosophical lesson. For the preparation, I consider that the meat is enough by itself or with Alpile truffles because the exceptional products go very well together.



#### **Yoann Conte**

*Yoann Conte*

Yoann Conte, two Michelin stars in Haute-Savoie on the banks of Annecy lake. He aims to reach: "A perfect simplicity. Simplicity of service, product, taste".