

## Wagyu beef sirloin, gaudes semolina fries, bean sprouts in juice.



Mould the polenta in a rectangular frame, trim the big fries and then fry them. Prepare the beansprouts in the juice: take the lengths of oxtail, candy, skim the fat off, pour the water high, bring to the boil, remove, cook on the stove for 2 hours, drain and reduce, then melt in the shallots and beans to soft cubes. Whisk in the butter. Season the sirloin with salt and pepper with the clarified butter and finish with the raw butter. Cook rare, leaving to rest at least 10 minutes.



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

An incomparable experience! Japanese Wagyu is for me a pure pleasure to taste but also to cook. I have the choice to cook it in its juice without hurrying it and accompanying it with local roasted corn polenta to counter the power of the meat.



#### **Romuald Fassenet**

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Romuald Fassenet, one-star chef at Château du Mont Joly in Sampans. A chef always in search of perfection, he has supported the team from Japan at the Bocuse d'Or since 2009.