

Wagyu beef topside in our Stroganov way, Loire brandade of smoked eel.



Prepare four slices of Wagyu topside. Cook the Agria potatoes in the oven on a bed of coarse salt. At the end of cooking, take out the pulp of the potatoes in a sieve. Trim 12 beautiful pieces of smoked Loire eel. Keep the trimmings and boil them with the cream.

For the Wagyu cooking method, use a Teppanyaki to keep the meat rare and let it rest away from the heat, but hot, with ideally as much time resting as cooking.



Chef's Comments

For me, Japanese Wagyu has undeniably a flavour that is its own. I wanted to associate it with a product from the Loire - smoked eel. The two have common characteristics, in fact: very tasty, long-lasting in the mouth and with a luscious fat. The balance achieved is therefore perfect!



Jean-Yves Guého

L'Atlantide 1874 – Maison Guého

In his restaurant L'Atlantide 1874 which overhangs the Loire, the one-star Michelin chef Jean-Yves Guého has established gourmet and adventurous French cuisine tinged with Asian flavours.