



Lorraine potée

Whip the egg yolks with vinegar into a sabayon, add the melted butter, season, then add the black garlic purée. Cut 2 cm thick slices of the top-round and place in the smoker for a whole day. Peel and chop the vegetables, fry the onions and garlic, add the carrots and celery. Moisten with white wine and chicken stock, cook covered for 15 minutes. Blanch the cabbage leaves, add them to the mixture and simmer over a low heat for 10 minutes.

Chef's Comments

Potée recipes vary according to the cooks and regions of Lorraine. Most garden vegetables can be added to the potée, and beef is sometimes added too. Wagyu has countless qualities: exceptional tenderness, strong flavours, fine linear fibres...

Stephan Schneider / *Auberge St-Walfrid*

Stephan Schneider is a one Michelin star chef at Auberge St-Walfrid in Lorraine. A defender of family traditions, he incorporates products from elsewhere in a successful way without losing an authentic taste.

