



Confit Japanese Wagyu and Hereford Snail Tortellini, Bone Marrow, Fennel and Nasturtium

Wagyu Thick Flank broken down and gently confited with beef fat, cooked at a low temperature for 36 hours, then pressed and chilled, diced and finished with a truffled chicken mousse and sliced hereford snails – this was made into little tortellini. Served with a bone marrow and confit fennel ragout, finished with shaved fennel and peppery nasturtium leaves. Wagyu beef and bone marrow consomme made with all the Wagyu trimmings poured tableside.



WAGYU CUT : Thick Flank



COOKING METHOD : Sous Vide

Thoughts on Wagyu

When I first came across Japanese Wagyu, I was very impressed with the intramuscular fat, the marbling and the flavor, alongside the almost sweet, rich umami. While premium cuts are perfect for simple preparation that lets the beef shine, other cuts like Thick Flank work well with any preparation while retaining incredible Wagyu umami and flavor. For this cut, I found sous vide and confit to be perfect. Working with Wagyu to make new discoveries in the kitchen has been profound. I hope my dish will also enhance Wagyu's potential worldwide.



**BEN
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Ben Boeynaems is The Executive chef at The Beaumont Hotel in Mayfair, Having previously worked with Gordon Ramsay at Pétrus and Claridge's, under Éric Chavot at the Capital hotel and as head chef of the Goring, his cooking is based on putting ingredients and flavour at the forefront.



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