



Wagyu Shavings Warmed Tableside in an Oxtail Broth, Served with Exmoor Caviar, Baked Celeriac and Rye Crumbs

The broth is deeply savory and gently cooks the beef, melting the fat and rehydrating the rye crumbs, turning it into something soft and moreish. The celeriac balances the savoriness of dish, while the caviar gives a delicious freshness and pop of texture.



WAGYU CUT : Thick Flank



COOKING METHOD : Raw preparation

Thoughts on Wagyu

Japanese Wagyu is truly unparalleled, but when considering beef, it's almost a different ingredient entirely. There are clear reasons for its price point and demand all over the globe. In terms of preparation, the main point is properly tempering Wagyu before cooking. Due to the high fat content, it can be seasoned quite heavily, and it takes more salt than I first thought. Lastly, of course it should be properly rested before being sliced. Wagyu is refined, almost perhaps esoteric, but when prepared right it can be comforting, robust and wholesome.



**OLLI
DABBOUS**

After quietly honing his craft in some of the world's best kitchens, Ollie Dabbous exploded onto the London food scene with his eponymous restaurant in 2012. Today, he's at the helm of Hide – one of the most ambitious culinary projects the city has ever seen – showcasing his iconic ingredient-led cooking in stunning surroundings.



Hide

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