

Wagyu beef cooked in a full-bodied consommé, raw and cooked vegetables

For my recipe, I chose to combine a beautiful piece of Wagyu beef with the freshness of vegetables. The Wagyu beef piece, selected from a superior part of the cattle, is seasoned in a simple way. To bring out a contrast of textures and flavours, both raw and cooked vegetables are used. The dish is served with a full-bodied beef consommé made with seasoned Japanese Wagyu beef trimmings.

Chef's Comments

For me, Japanese Wagyu beef has a truly exquisite flavour. My restaurant is located in Metz where the gastronomic tradition is highly valued. However, I was very keen to introduce my customers to Japanese Wagyu beef which is as much an innovation in terms of taste as it is in excellence.



Christophe Dufosse

Maison Dufosse - La Table

An intrepid chef Christophe Dufosse has received the Michelin star several times at La Table Maison Duffosé. He is also committed to sharing his culinary knowledge in France and China.