

## Wagyu shoulder, smoked Loire eel and Saumur mushrooms

First, mix brunoise of smoked eel and mushrooms. Make vinaigrette with truffle and grapeseed oil. Reduce chopped shallots in rice vinegar and white wine. The Wagyu beef shoulder is pan-fried, sliced then arranged on a hot plate. Serve accompanied by confit shallots, eel and mushroom tartar seasoned with truffle vinaigrette, a few sprigs of chervil, mushroom slices and fleur de sel.

### *Chef's Comments*

I have a penchant for local products, therefore I was initially reluctant to include Japanese beef in my menu. I was eventually convinced by its unique quality, similar to the calibre possessed by mango or caviar. It is an excellent ingredient and much more than just a meat. It was my pleasure to marry it with local Loire eel.



### **Pascal Favre d'Anne**

*Le Favre d'Anne*

Having travelled to and from Asia for a long time, Pascal Favre d'Anne opened the eponymous restaurant in Angers, which has earned one Michelin star for its cosy local cuisine.