

Wagyu pot-au-feu, porcini mushrooms, brûléed sea urchin, Tokyo turnip

To create a pot-au-feu, a typical winter recipe, with a land and sea inspiration, the recipe uses Japanese Wagyu and sea urchins.

The pieces of meat is cooked gently in a broth at a low temperature.

Once cooked, the meat is sliced and served in its broth, accompanied by the Tokyo turnip and the brûléed sea urchin, almost raw with a hint of smokiness.

Chef's Comments

I like to cook by not only respecting the seasonality of the commodities, but also by taking into account the seasonal climates and reflecting on to the temperature of the dish. Therefore, I have chosen this stew for a winter recipe which is served hot, and has a flavour enriched with a reduction in the fat content of the meat.



Keisuke Yamagishi

Étude

Passionate about French cuisine, Keisuke Yamagishi learned from the greatest, in Japan as well as in France. His starred restaurant is called Étude, because like Chopin, he seeks the perfect harmony.