



Smoked Japanese wagyu in juniper, served with corn flour gnocchi in Beaufort cheese, and Mondeuse juice

Cut the wagyu into slabs, pre-smoked for 3 minutes with some juniper branches. Quickly fry it in its fat. The trimmings of the wagyu will be used to make a very concentrated juice. As a side dish, serve the corn flour gnocchi covered with a thin slice of Beaufort cheese, and a purée of butternut flavoured with ginger and slowly cooked in the oven. Arrange the plate beautifully by seasoning the wagyu with sanshō berry powder.

Chef's Comments

Japanese wagyu beef is a festive product that is worth preparing with great care. I have cooked it as I would a hot foie gras by adding acidity from the Mondeuse juice, sweetness from the butternut purée, and a hint of grilled corn flour.

François Moureaux / *Azimut*

A chef from the Jura Mountains from the hotel-restaurant L'Auberge de La Poutre in Bonlieu and from Azimut in Courchevel, François Moureaux works in elegance and good taste.

