

Marinate the piece of wagyu overnight with grated onions. Remove it and dry the onions. Gently brown the meat and finish cooking in the oven. Leave the wagyu to cool down in order to make the roast beef. Cut it into thin slices. Mix the double cream, the reduced shellfish juice (produced after preparing the *marinière* sauce) and the parsley oil. Serve with pointed cabbage and potato and glutinous rice flour churros.

While the wagyu top-round is known for its great tenderness, it can be made even more tender with the proteolytic enzymes in the grated onion: this will give the roast beef the best possible texture. The pointed cabbage will provide crunchiness to the dish, while the churros will provide softness.