AYO ADEYEMI | AKOKO

Japanese Wagyu Tartare with Agege Bread and Whipped Wagyu Tallow

West African-inspired Wagyu tartare with smoked and charred peppers, served with agege bread and whipped Wagyu fat.

WAGYU CUT : Thick Flank
COOKING METHOD : Raw preparation

Thoughts on Wagyu

Wagyu showcases umami, texture and quality unlike any other beef product. When combined with subdued yet punchy flavors, it really delivers a satisfying culinary experience. Removing individual cuts from Wagyu is crucial, including cleaning it without losing too much yield. Wagyu should be portioned with care, and for my dish, we cooked it at high heat for only six to ten seconds per side. The umami richness pairs well with a bit of spice and heat. It's been an amazing experience elevating Wagyu, and Wagyu has also helped elevate my cuisine.

AYO ADEYEMI

@ayoadeyemi_

After time spent at Taj Campton Place in San Francisco and the acclaimed Tippling Club in Singapore, Ayo Adeyemi has returned to the UK to lead the way for West African fine dining at Akoko. Adeyemi's cooking combines his roots with his fine dining pedigree. At Akoko he champions traditional West African flavours, showing them in their best light by treating them with the utmost respect, as well as precision technique and by using the highest quality ingredients.

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