BEN HOBSON | BOB BOB RICARD

Wagyu Top Round Steak Haché

Grilled chopped Wagyu beef, topped with melted Gruyère cheese. Served with fried duck egg and peppercorn sauce.

WAGYU CUT : Topside
COOKING METHOD : Grilled

Thoughts on Wagyu

When I first worked with Japanese Wagyu, I thought it was incredible. Since then, I've had many types and various grades, and all of them have been fantastic. For this dish, working with top round was perfect, as it's more suited for harsher cooking, and the rich fattiness worked perfectly in a hash. This powerful resonance of the Wagyu beef matched well with accompaniments to make a decadent and exciting dish. Welcome to Japanese Wagyu at BobBob Ricard – comfort food with inspired direction, bringing an extra element of opulence and luxuriousness to Wagyu cuisine.

BEN HOBSON

Ben started his career at Michelin-starred Galvin at Windows as Commis Chef. During this time he earned his three-year Specialist Chef Diploma from Bournemouth & Poole College in 2012. He was appointed Head Chef at Bob Bob Ricard in December 2020, and in May 2022 he was promoted to Chef Director of the group. Ben has worked closely with owner Leonid Shutov to create a new menu with much-loved classics and several new favorites.

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