



Japanese Wagyu Beef with Chimichurri and Asparagus

Grilled and sliced Japanese Wagyu prepared Argentinian style, topped with chimichurri and served with a side of asparagus.

 **WAGYU CUT** : Silverside

 **COOKING METHOD** : Grilled


Thoughts on Wagyu

As a chef and connoisseur, I believe that Wagyu is essentially a different category of meat due to the marbling and incredible flavor. In my opinion it definitely needs some carbs to stand up to it, but it is likely the best beef in the world. With this renown comes exclusivity, and it should be studied before preparation, although it's best treated with simple methods. I also believe Wagyu should always be paired with a good wine, or perhaps hot sake, and some great friends to enjoy it with.



**FRANCO
SIMARI**

Chef Franco helms the kitchen at Bife Grill in London, an industrial-styled setting for steaks plus other classic and modern Argentinian dishes. Bife functions as a diplomatic representation of Argentina; Franco would go as far to say it's an extension of the embassy in terms of representation and pride. The Chef Franco motto is "passion drives us forward." He and his team love what they do, and it's their passion to represent Argentina through tradition, technique and heritage every day through fine dining and culinary dedication.

 **Bife**
40-42 Middlesex St
Spitalfields, London E1 7EX

 @bife_grill