JAMES KNAPPETT | KITCHEN TABLE

Japanese Wagyu Skewer Grilled over English Charcoal

Japanese Wagyu beef skewer grilled over English charcoal, brushed in black garlic, smoked bone marrow and wild garlic, then finished with roasted shrimp hollandaise, parsley, pickled red onion and a yoghurt salad on the side.

WAGYU CUT : Topside
COOKING METHOD : Grilled

Thoughts on Wagyu

Wagyu is famous for its marbling, but even I was impressed and even shocked at the natural intramuscular marbling present in this cut. I believe Wagyu is best when presented fresh, using a cooking method that doesn't drown out the quality of the product. A hard sear on both sides after tempering and a proper rest will let the meat shine. Anyone new to Wagyu should be prepared for how fatty, rich and unctuous it really is. Wagyu is truly premium beef that shouldn't be over-indulged in.

JAMES KNAPPETT

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James Knappett has worked at some of the world's most highly regarded restaurants. He trained in Cambridgeshire, spent formative years in the kitchens at Restaurant Gordon Ramsay and Petrus, and then moved on to work at Rick Stein's The Seafood Restaurants, Thomas Keller's Per Se, and with René Redzepi at Noma. Kitchen Table opened in 2012, was awarded one Michelin Star in 2014, and achieved a coveted second star in 2018 – which it has held ever since.

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