





## Japanese Wagyu Bites: Tartare and Caviar on a Crispy Potato Base

Crispy riced potato and Wagyu tartare bites with smoked cheese topped with caviar.

-  **WAGYU CUT** : Silverside
-  **COOKING METHOD** : Raw preparation

### Thoughts on Wagyu


The first time I came across Japanese Wagyu, I was very curious. Experiencing the tender, fatty beef and its incredible flavor, I realized how incredible the product is. Since then, I've tried to incorporate Wagyu into different dishes to showcase its flavor, texture and aroma. Research is very helpful regarding how to treat and cook Wagyu. It's a very delicate product, and very expensive. The fatty marbling demands special attention and can be tricky. Depending on what you want to create with Wagyu, professional advice on different ways of preparation and ample testing is highly recommended.



**JOHN SKOTIDAS**

 @jskot

John is a Greek-South American chef who combines modern greek cuisine with influences from South America and Asia. Born and raised in Panama, moving to Greece John developed an understanding of these cuisines and incorporated them together in a unique modern way. He cultivated his passion for food at the renowned Le Monde institute in Athens and gained notoriety as the executive chef for restaurants Mazi and SuziTros. His latest project is Zephyr and co owner / culinary director at EggRun in London.

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