KIMBERLEY HERNANDEZ | THE SILVER BIRCH

Roasted Wagyu, Yuzu Kosho, Black Garlic and Spinach

Silverside Roast of Japanese Wagyu brushed with Yuzu Kosho. Served with gently steamed spinach and finished with a fermented black garlic sauce made using a Master Stock.

WAGYU CUT : Silverside
COOKING METHOD : Seared

Thoughts on Wagyu

Wagyu was almost unreal the first time I came across it. I didn't think beef could be this good, but Wagyu is bred with such care and love, and the quality is undeniable. This is true throughout the cooking process; from the moment chefs see the brilliant luster of the meat. Wagyu should be tempered properly before cooking to medium rare, rather than rare, allowing the beefy flavor to really shine. My next plan is for a Wagyu winter dish using chestnuts and apples. Wagyu beef shines on all occasions.

KIMBERLEY HERNANDEZ

Decidedly focused on a lightness of touch and purity in flavour, The Silver Birch expresses Kimberley Hernandez's Asian influences with classic European cookery. Honing her skills at Dinner by Heston Blumenthal, St. John Restaurant, Mathias Dahlgren with stints at The Fat Duck and Chef's Table at Brooklyn Fare before leading Xu Teahouse & Restaurant then Andrew Wong's Kym's.

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