LUCIANA BERRY | MANO MAYFAIR

Japanese Wagyu, Tomato Salsa, Cassava Crumble, Yakiniku Sauce

Brazilian-inspired Japanese Wagyu with tomato salsa for acidity and spice, cassava crumble and yakiniku sauce for a bit of umami flavor.

WAGYU CUT : Topside
COOKING METHOD : Grilled

Thoughts on Wagyu

The first time I worked with Wagyu beef, I thought it was absolutely amazing. In my opinion, it's quite hard to get Wagyu wrong – it should be cooked very quickly, allowing the stunning flavors to shine. Don't overdo it. Don't marinate the beef. Don't overcook. Don't over-complicate. Let Wagyu speak on its own on the plate, with a simple complement on the side. As a chef, I know food brings people together, and the most important thing for me is making people happy. Wagyu makes this task a joy!

LUCIANA BERRY

@lucianaberry

Luciana was born in Brazil and grew up in a traditional South American family who share their passion for food and for life. Luciana completed the Grand Diploma at Le Cordon Bleu in London and soon after graduating, took part in the popular BBC series 'Masterchef the Professionals'. With a focus on showcasing the very best dishes that Brazil has to offer, Luciana proved to be a successful and popular contestant, reaching the semi-final stage.

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