



Grilled and Sliced Wagyu Beef with Pepper Fry Sauce

Grilled and sliced Japanese Wagyu beef with an Indian twist.



WAGYU CUT : Silverside



COOKING METHOD : Grilled

Thoughts on Wagyu

My first experience with Wagyu, I found it quite amenable to any cooking method, and very delicious, including the luxurious marbling. For this project, we took premium Japanese Wagyu beef and tried to use it in a very robust way – grill the beef, slice it and serve it with a pepper fry sauce from the Southern part of India, which worked very well. I recommend a Shiraz with this dish, which complements the Wagyu perfectly. Anyone preparing Wagyu should be completely confident in their recipe.



**NIRMAL
SAVE**

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Born in Mumbai to a family of farmers, he learned to cook a variety of regional dishes with his mother and grandmother, who passed on their closely-guarded recipes. Nirmal graduated from the Institute of Hotel Management in Mumbai, working at the Oberoi before moving to London in 2010. He worked at Indian Zest in Sunbury-on-Thames, and the Michelin-starred Tamarind Collection, before joining Gunpowder in 2016.



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