



## Wagyu Thai-Style Stir Fry

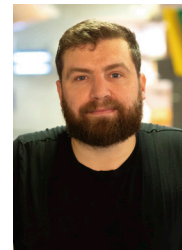
Stir fried wagyu beef, roasted tomato and chilli jaew, pineapple vinegar and crispy shallots, served with steamed jasmine rice

 **WAGYU CUT** : Thick Flank

 **COOKING METHOD** : Stir-fried

### Thoughts on Wagyu


For my first chance to work with Wagyu, I wanted to experiment with high-impact heat, which led me to trying a stir fry for this project. I didn't want to play with the product too much, so I opted to add spices and chili to it, without overwhelming the flavor of the beef. Depending on the cut, Wagyu can be velvety soft or a bit more toothsome, and the latter worked well sliced against the grain in this stir fry. Wagyu pairs well with a nice red wine, ideally Primitivo in my case.



**SEBBY  
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 @sebbbyholmes

Sebbby began his cheffing career at the age of thirteen, training in British cuisine before falling for Thai food during a tour of Asia in 2008. On returning to London Sebbby started working at Jane Alty's acclaimed The Begging Bowl, before moving to the Smoking Goat, Soho, where he spent more than a year as head chef. In 2016, Farang was born after a series of pop-ups, supper clubs and private catering events before bringing their residency to Street Feast.

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