



Japanese Wagyu fried steak

New Orleans-inspired Wagyu fried steak with leek puree, chives, bourdelais jus and caviar.

 **WAGYU CUT** : Topside

 **COOKING METHOD** : Fried

Thoughts on Wagyu

Japanese Wagyu is a mind-blowing experience. It's a flavor bomb – and a little bit definitely goes a long way. The round cuts require more thought, but they are also very flavorful, with beautiful marbling. This dish, a dressed up chicken-fried steak, works exceptionally well with caviar, an accompaniment that shows the same level of nurture and dedication as Wagyu beef. Personally, I enjoy when the product tells you what to do with it, in a sense. Seasons inspire me often, and I roll with that. "What grows together goes together." That's really the truth.



SLADE RUSHING

 @pigsexy

Slade Rushing is steeped in the broad range of southern culinary tradition. A native of southern Mississippi who grew up dining in the French Quarter, he also shot rabbits and robins on the family property, cooking them on the spot with greens from the garden. Rushing graduated at the top of his culinary program class at Johnson & Wales University, and went on to gain experience in prestigious kitchens in New Orleans, San Francisco and New York City. He currently helms the kitchen at Louie London in Covent Garden where he showcases a mix of international cuisine and creole dishes.

 **Louie**

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