XIMENA GAYOSSO | MADERA AT TREEHOUSE LONDON

Wagyu Beef Flatbread

Wood fire-roasted Wagyu beef flatbread, caramelized onion, fresh avocado slices, jalapeno chili and spiced Edam cheese.

WAGYU CUT : Thick Flank
COOKING METHOD : Roasted

Thoughts on Wagyu

It's an honor to be selected for this project to use Japanese Wagyu beef in the UK. I love Wagyu, but I've never really been able to cook it, because it's a premium product. I've learned that the fat content is crucial with Wagyu, and it needs minimal treatment. A hard sear, a proper rest and sliced – that's it. Combining Wagyu beef with Mexican inspiration has led us to new discoveries that combine different heritages on a global level. This is highly rewarding and inspiring for me and my team.

XIMENA GAYOSSO

Ximena grew up in Mexico City, kick-starting her professional culinary career at Dulce Patria, the flagship restaurant of the renowned Mexican Chef Martha Ortiz. In 2017, Ximena was given the opportunity to relocate to London and work on the grand opening of Martha Ortiz's first UK restaurant, Ella Canta, followed by working at Brat in East London. Ximena brings over ten years' experience to Californian-Mexican restaurant, Madera at Treehouse London where she was appointed Head Chef in May 2021.

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