



## Sher Wagyu tataki, roasted shallot & chili dressing, fried garlic, wakame, potato crisp

This has been one of our most popular canapes over the last season.

A delightful “artitextural” canape and start to the meal, it could be enlarged and served as an entrée

The Sher Wagyu beef is a superior product, wonderful marbling through the muscle structure makes for beautiful mouthfeel not to mention the unique meat flavour.

We use many cuts from this supplier, boned shins, whole shanks, topside, trim, rump, eye fillet and on very few occasions, the porterhouse.

### Ingredients

1 Eye fillet Sher Wagyu beef trimmed as per demo

50ml fish sauce

Snipped micro cress, to garnish

1 garlic clove

1 teaspoon chopped palm sugar

### Roasted shallot & chilli dressing

2 large red Asian shallots, unpeeled

2 red bird’s eye chillies, stems removed

1 tablespoon vegetable oil

50ml fish sauce

50ml lime juice

### Fried garlic

Vegetable oil, for deep-frying

4 cloves garlic, finely sliced

### Potato glass

Finely slice potato

Wakame

### Method

1. Rub the beef with the fish sauce. Heat a non-stick frying pan over high heat, then sear the beef for about 15 seconds on each side, so it has a browned exterior but is not really cooked at all. Leave to cool, then wrap tightly with plastic wrap and leave to chill in the fridge for at least 3 hours.
2. For the roasted shallot & chilli dressing. Preheat the oven to 175°C. Rub the unpeeled shallots and bird’s eye chillies with the oil and wrap in foil. Roast for 20–30 minutes, until soft. You may need to pull the chillies out first, so they don’t burn. The shallots need to be completely soft.
3. Allow the roasted shallots and bird’s eye chillies to cool a little. Cut the tips off and squeeze the insides into a blender. Add the dried chillies and remaining dressing ingredients and blitz until a smooth dressing has formed. Set aside.
4. Prepare the potatoes and garlic as per demo

To serve