

Sher Wagyu cooking tips



Remove from fridge half hour before cooking.

Heat BBQ or pan to hot and then turn down a bit before putting on steaks.

Season on both sides with good quality salt.

When you see juice appear on top side, turn over and cook for similar amount of time on second side.

Don't overcrowd BBQ or pan.

Remove from heat and rest for 5-10 minutes, loosely covered in warm area.

We love to then place steaks on chopping board, & with a sharp knife slice across grain into thin slices.

Serve with a dijon mustard, or beautiful with wasabi & tamari (light soy sauce) on the side

We recommend cooking all our wagyu to medium-rare.

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