

Sher Wagyu recipe serves 2 - 4 people

2 - 4 Sher Wagyu steaks (Scotch, Rump, Porterhouse)

Good quality salt flakes

Sauce:

1 tbs olive oil

3 cm piece ginger, finely sliced

2 clove garlic, finely chopped

1 red chilli, seeds removed & finely chopped

5 tbsp tamari (light soy sauce)

2 tbs sake (optional)

2 tbs mirin (sweet japanese rice wine)

2 Spring onions, finely sliced for garnish

Remove steaks from fridge half hour before cooking.

Turn on BBQ to heat.

Prepare sauce:

Heat oil in a pan, add garlic, chilli and ginger and cook very gently for 1-2 minutes.

Add tamari, sake & mirin, cook for a further 2 minutes. Add extra tamari if required.

Set sauce aside in pan and keep warm..

Cook steaks:

Season steaks on both sides with salt.

Heat BBQ or pan to hot, then turn down heat slightly when putting steaks on.

Cook steaks to medium-rare.

For best results, turn over steaks when juice appears on top side and then cook for same amount of time on second side. (Dont overcrowd pan or hot plate...better to do 2 at a time if pan is small)

Remove steaks from heat and rest for 5 minutes, covered in a warm area.

Place steaks onto a chopping board and with a sharp knife slice across the grain into thin slices.

Arrange steak slices on a platter or individual plates.

Drizzle sauce over steak , and garnish with finely sliced spring onion.

Serve with a crisp lightly blanched snow peas & jasmine rice.

