Recommended cuts
Chuck Roll  Fillet  Top Round  D Rump  Knuckle

“Top Round” and “Groserock Round” are the best cuts to use in thinly sliced deep fried dishes. Layer and deep fry them to enjoy the juicy taste and texture. For thicker slices, try tender and meaty cuts like “D Rump,” “Knuckle,” “Top Round,” or “Fillet.” To avoid losing the tenderness that is characteristic of high quality Wagyu, take care not to overcook.

Deep fried beef

Thinly sliced beef is used to make this dish. Using well marbled, tender Wagyu will keep the beef from drying out even when fried and result in a moist and tender texture.

Ingredients

| 200g thinly sliced beef (Chuck Roll) |
| 3 potatoes |
| 1 onion |
| Batter |
| 1 egg, 1 cup flour, 1/2 teaspoon curry powder |
| Pinch of mixed parsley |
| Salt, pepper, oil |

Directions

1. Cut beef into rectangles and season with salt and pepper.
2. Cut potatoes into rectangles 3mm thick and 1cm wide. Thinly slice the onion.
3. Mix the egg or coating with enough water to make 1/3 of a cup and divide into 2 parts.
4. Add a 1/2 cup of flour to each part of step 3 and mix, then one of these mixtures, put half of the ingredients from both step 1 and step 3 as well as the mixed parsley and mix.
5. Heat frying oil to medium. Scoop the mixture from step 4 with a spoon, drop in the oil and spread out. Turn over and fry thoroughly. Mix a 1/2 cup of flour and curry powder into the other mixture from step 3 and fry the remaining ingredients in the same way.
Fried beef and mozzarella seasoned with basil

Ingredients
2 340g lean cuts of beef
1/2 anchovy
10g mozzarella cheese
1/2 lemon
1/2 egg
Salt, pepper
strong flour
two bread crumbs
calend oil
basil

Directions
1. Tenderize beef with a meat mallet so it is 6mm thick. Season with salt and pepper, dust with strong flour. Coat with beaten egg, bread crumbs and chopped basil.
2. Heat enough salad oil to immerse about 1/3 of the beef in a frying pan over fairly high heat. Sauté one side of the beef from step 1. When browned turn over, stir-fry until removed from heat. Cut the anchovy and mozzarella into small pieces and add to beef. Cover and return to heat. Cook over low heat until cheese is melted.
3. Arrange on a dish and top with a generous amount lemon juice.

Fried mango rolls

Ingredients
300g thinly sliced beef (Top Round)
1 fully ripe mango
Seasoning A
2 dried red peppers
1 teaspoon of black sesame seeds
1 tablespoon of sugar
1 teaspoon of salt
1 teaspoon of sugar
1 teaspoon of vinegar
1 tablespoon of rice wine
1 tablespoon of soy sauce
1 tablespoon of sesame oil

Directions
1. Cut the beef with sake, soy sauce, salt, a pinch of pepper and a pinch of cornstarch to season. Prepare seasoning A by finely chopping the ingredients.
2. Peel the mango, cut into 1 by 1cm rectangles and dredge in cornstarch.
3. Sauté the beef from step 2. In step 5, add the mango and fry lightly.
4. Dredge 3m cornstarch, grasp in your hand and press tightly. Fry in 170°C oil.
5. Heat 1 tablespoon of oil in a pan and heat seasoning A while avoiding overcooking. Add seasoning B. When the mixture has thickened, add rice vinegar and sauces from step 4 and mix. When finished, add sesame oil.