



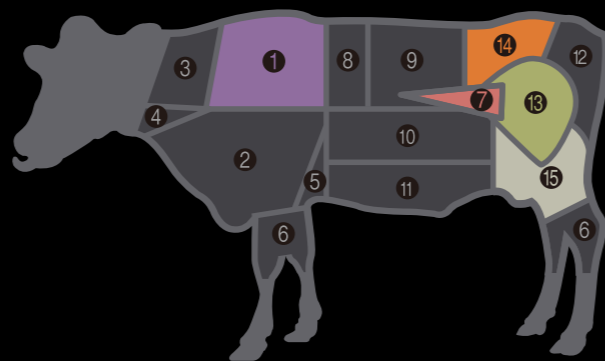
Fried



Recommended cuts

- 1 Chuck Roll 7 Fillet 13 Top Round
14 D Rump 15 Knuckle

“Top Round” and “Gooseneck 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.

Recommended cuts		
Chuck Roll	Fillet	D Rump
		Knuckle

Ingredients

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

Directions

- Cut beef into rectangles and season with salt and pepper.
- Cut potatoes into rectangles 3mm thick and 7-8mm wide. Thinly slice the onion.
- Mix the egg for coating with enough water to make 2/3 of a cup and divide into 2 parts.
- Add a 1/2 cup of flour to each part of step 3 and mix. Into one of these mixtures, put half of the ingredients from both step 1 and step 2 as well as the minced parsley and mix.
- 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.