

Cotswold Wagyu

P R E M I U M B E E F

COOKING TIPS

SPECIAL CUTS : CHUCK STEAK + SKIRT

Wagyu's distinctive properties mean even special, 'non-prime' cuts like Chuck and Skirt are a real delight. Follow a few tips from chef, Tom Conway to get the best from these cuts.

Chuck steak

Chuck steak comes from the shoulder and is often cut up for use in slow cooked stews or casseroles. We think Wagyu Chuck is also great when treated as you would more premium steaks and Tom Conway reckons the marbling of Wagyu Chuck steak is equal to the ribeye or sirloin.

- To cook as a steak, season lightly and cook in a hot pan or griddle to medium-rare.

Skirt

This thin, long cut of beef comes from the diaphragm muscles of the cow and is something of a secret among chefs who are only too aware of its intense, beefy flavour. As Tom Conway says "Skirt is a lovely cut from any beast, however the Wagyu skirt is exceptional".

- Characteristically fibrous, Skirt is best pan fried or griddled and served in strips.
- Sear on both sides in a very hot pan or on a high griddle and cook to medium – this won't take more than a couple of minutes.
- Once rested (around 10-minutes), the key to ensuring a tender texture is to slice 'against' the grain, cutting through the long fibres. Start by cutting the cooked Skirt into roughly 3-4 pieces, then cutting against the grain, slice into thin strips to serve as you wish.

General : Take beef from the fridge at least 30 minutes before use so it cooks from room temperature. Always rest beef before cutting/serving.