

# Cotswold Wagyu

P R E M I U M B E E F

## Cotswold Wagyu Carpaccio with shallot rings, beetroot and horseradish puree, parmesan and watercress

TOP RECIPE FROM TOM CONWAY - HEAD CHEF,  
THE POTTING SHED PUB, CRUDWELL, WILTSHIRE

**Serves : 2**

1 x Cotswold Wagyu 10oz ribeye steak  
1 x sliced shallot  
1 x red pickled beetroot  
1 x raw golden beetroot  
1 tsp grated fresh horseradish  
30g shaved parmesan  
150g self raising flour, plus a little extra for dusting  
200ml Ale  
Olive oil  
Salt and pepper  
Watercress to garnish



Firstly, take the beef out of the fridge and allow at least half an hour for it to reach room temperature.

Meanwhile, to make the puree, peel and slice the golden beetroot and boil in a small amount of lightly salted water until tender. Blend with a tablespoon of olive oil and the horseradish until smooth. Set aside.

To make the batter (this can be done whilst the beetroot is cooking), simply whisk the flour and ale together, with a splash of malt vinegar and a pinch of salt. Take the shallot, peel it (keeping it whole) and slice into rounds, separating the rings. Then dust with some flour.

Now set a frying pan on a high heat. Season the beef with salt and pepper, dribble some olive oil on the meat (not the pan), and sear the meat on all sides in the very hot frying pan - but only for a few seconds so as not to damage the beautiful fat inside.

Fry the shallot rings in 1 cm of vegetable oil until crisp, drain.

To dress the plate, slice the beef, arrange with dots of the puree, the sliced red beetroot, shallot rings and parmesan. Garnish with watercress and a drizzle of olive oil. Serve and enjoy!