

# Cotswold Wagyu

P R E M I U M   B E E F

## COOKING TIPS

Thanks to its highly prized marbling, Wagyu behaves differently to other beef. The fat in the marbling for example, melts at a lower temperature than normal, so needs handling with care to keep Wagyu's distinctive flavour and delicious buttery texture.

### Steaks

- Allow the steak to reach room temperature at least 30-minutes before use, so it cooks evenly throughout. We recommend using a heavy-based pan or ideally a griddle pan to give the beef its nice markings.
- Lightly season both sides of the steak immediately before cooking then place the steak gently in the pan over a high heat for just a couple of minutes on each side. Reduce the heat to medium for the remaining cooking time. Handle the steak with care - turn it using a spatula for example and don't 'squish' the meat with tongs or you can press out the valuable juices.
- We think Wagyu steak is best served medium-rare to medium, so the delicious fat has all melted but not cooked away. Remember to rest the steak well before serving to allow the meat to relax and juices to disperse; cover in foil to keep warm.

### Burgers

- Allow burgers to reach room temperature at least 30-minutes before use so they cook evenly throughout. We recommend using a heavy-based pan or griddle and you shouldn't need to add oil, butter or cooking fat.
- Place the burgers carefully in the pan or griddle and cook on a high heat for around 3-minutes each side, turning gently so the juices don't get squeezed out. Reduce the heat and cook at medium for the remaining time until burgers reach the correct temperature or your preferred cooking point.