

Plating Guide - Seared Wagyu

served with foie gras, morel mushrooms, potato hash & cherry demi-glaze

Ingredients

- Steak wagyu
- Potato hash
- Foie gras
- Morel mushrooms
- Demi glaze
- Garnish



Plating Steps



1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Once heated to desired temperature, place hash on center of plate.
3. Place steak on top of potatoes and add foie gras on top of steak.
4. Spoon demi around steak.
5. Garnish.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.