



# WAGYU

## CREAMY POTATO

### Ingredients:

400 gr Wagyu  
500 gr crumbly potatoes  
200 gr full cream  
200 gr butter  
YAKINIKU Szechuan Pepper  
YAKINIKU Japanese Smoked Salt

### Supplies:

Shichirin  
Binchotan  
whisk  
potato masher

### Kamado set up:

direct heat

### PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

### PREPARATION

Start by cooking the potatoes in salted water and drain.

Return the pan to the heat and bring the cream to the boil, add the butter and season with salt and pepper. Let everything reduce until the cream starts to thicken. Meanwhile, stir it well. Add the potatoes and mash to a smooth puree.

Grill the Wagyu briefly over the hot Binchotan. Cut the meat into thin slices and serve with the mashed potatoes.