

Darling Downs Wagyu Striploin & Garlic Mushrooms

Serves 2



Ingredients

- Darling Downs Wagyu Striploin 360g
- Butter 200g
- Garlic 1 tbsp
- Thyme 1 tsp
- Chestnut Mushrooms 300g
- Oil 50ml
- Salt & Pepper to taste

METHOD:

Season the Darling Downs wagyu striploin with salt and pepper. In a medium hot frying pan using some oil cook the steak on both sides, turning occasionally to get an even colour throughout the steak and so as not to burn the outside.

Part way through cooking add some butter and thyme to the pan, basting the wagyu until its core temperature is 48 degrees. Allow to rest before serving.

While the wagyu is resting, drain off any excess fat from the pan. Using the same pan add some olive oil and then add the mushrooms. Cook until the mushrooms are a nice golden brown colour. Season with salt and finish by adding the garlic and butter to the pan. Cook until nicely coloured and soft without burning the butter.

Serve the wagyu with the mushrooms and use the butter and juice from the pan as a sauce.