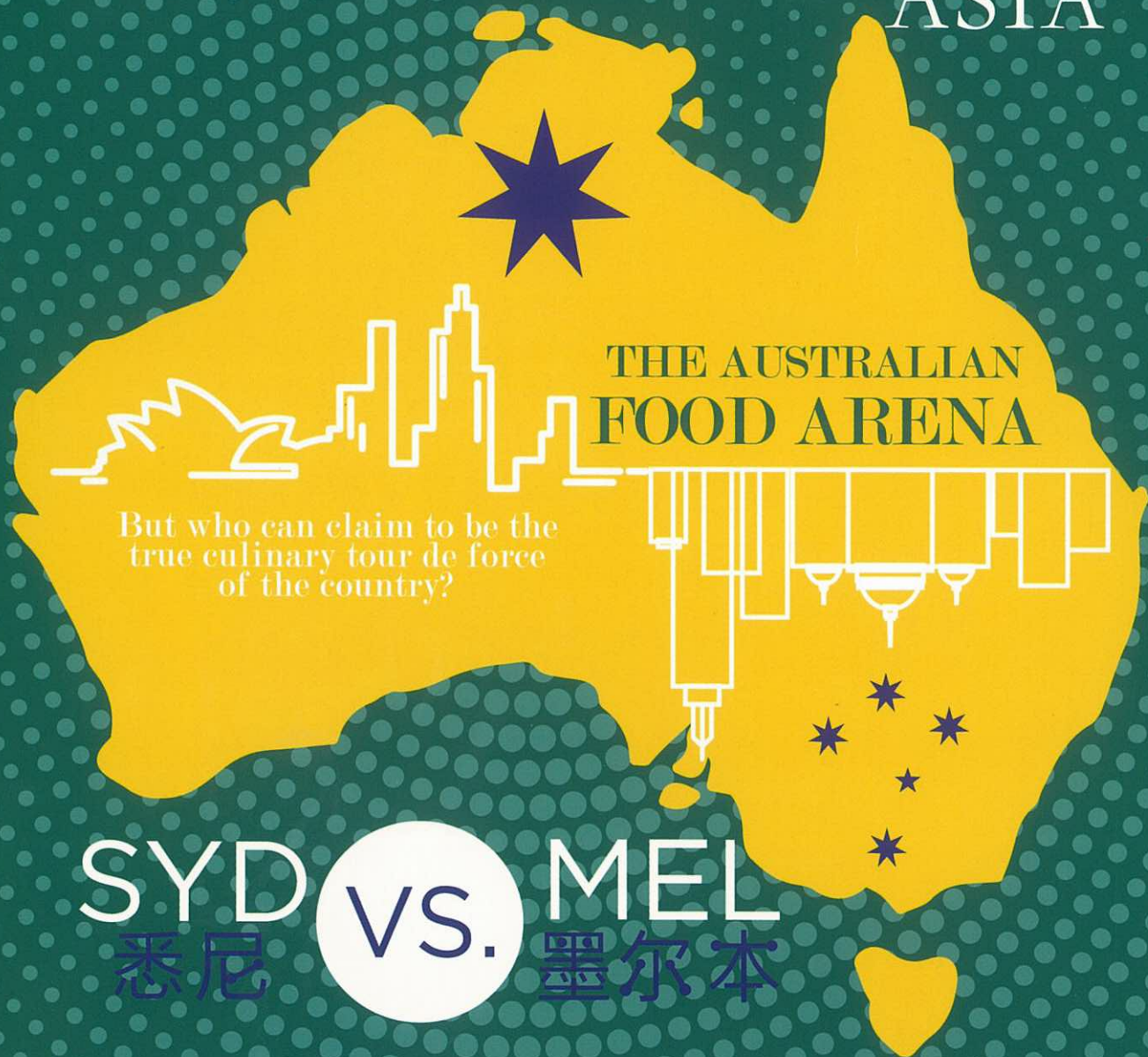


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11 Cuts Of Meats

1



2



3



4



5



6



7



8



9



10



11



No 1: Tey's Black Angus OP rib (Angliss)

No 6: Maori Lakes lamb rack (Culina)

No 2: Stockyard Wagyu prime rib (Huber's Butchery)

No 7: white stripe lamb rack (Indoguna Singapore)

No 3: Stockyard Angus porterhouse (Huber's Butchery)

No 8: Mottainai Omega lamb rack (Huber's Butchery)

No 4: Jack's Creek F1 Wagyu T-bone (Angliss)

No 9: Australian Lamb Co lamb rack (Angliss)

No 5: Westholme Wagyu hanger steak (Culina)

No 10: Maori Lakes lamb neck (Culina)

No 11: Mottainai Omega lamb neck (Huber's Butchery)

熏香肉类

Jack's Creek wagyu T-bone, Woolloomooloo



Mottainai omega lamb neck fillet stew with salsify, roasted onion jam, burnt cucumber & mint



Stockyard wagyu prime rib

Among the first five items (No 1-5), the three chefs – Chef Victor Loy of Plentyfull, Chef Erik Gustafsson of Sear, and Chef Alvin Tan of Xin Divine – have unanimously picked Westholme wagyu hanger steak from Culina as their favourite. “I like it the most because it has a high flavour intensity,” says Chef Gustafsson. “I love old milk cows, where the fat is yellow, with lots of foie gras and nutty notes.” Chef Loy calls it a ‘sexy’ piece of meat. “I’m the kind of guy that loves the onglet, or skirt steak. With the slightly bigger muscles, it can take on any marinade, such as a basting of butter or garlic.” Chef Tan likes it for its gaminess and texture. “It is also easy to control the doneness.” It has been butter-basted, and served with a black pepper sauce and carrot crèmeux by Chef Tan. “To me, hanger steak is the most flavourful cut. To go with it, I’m adding touches that remind me of the beloved Chinese classic, black pepper stir-fried beef.”



Chef Erik Gustafsson's Choice

Executive Chef | Sear

I like it the most because it has a high flavour intensity





Chef Victor Loy's Choice

Head Chef | Plentyfull



The texture is superb. It is crusty on the outside, and melts down to a delicate texture inside.



The next favourite is Stockyard wagyu prime rib from Huber's Butchery. "I like it mostly for the texture," says Chef Gustafsson. "It has medium-high flavour in terms of intensity, which makes it a very good everyday steak." Chef Loy notes that he can almost hear its crispiness. "The texture is superb. It is crusty on the outside, and melts down to a delicate texture inside." Chef Gustafsson first sears it quite hard on the outside, then bastes it in thyme, rosemary, butter, and garlic, and cooks it on low temperature, 120°C, till it hits 46°C to 48°C inner temperature. This is served with a burned broccoli purée, which has a thought-provoking, smoky scent. "This is a good cut, and is also super tender. I love Swedish mountain cattle, with a lot of blue cheese flavour, and this has a good beef flavour which I personally enjoy."

The third favourite is Jack's Creek F1 wagyu T-bone from Angliss. "I'm not sure if it's because I'm Scandinavian, but I think chefs, in general, love to eat the fat," says Chef Gustafsson. "I always say to the customer, don't miss out on the fat. Therein is all the flavour." Chef Loy agrees that its buttery texture, and flavour, is remarkable. Jack's Creek F1 wagyu T-bone has been presented by Chef Dinesh Nagalingam of Woolloomooloo, who couldn't join us for the group tasting, with sauces of mushroom, red wine madeira, peppercorn, and beef reduction. "F1 wagyu is a cross-breed of the angus and the wagyu, so it has the best of both worlds – meatiness from the angus, and marbling from the wagyu."

熏香肉类



Wylarah wagyu striploin in sauce Périgourdine



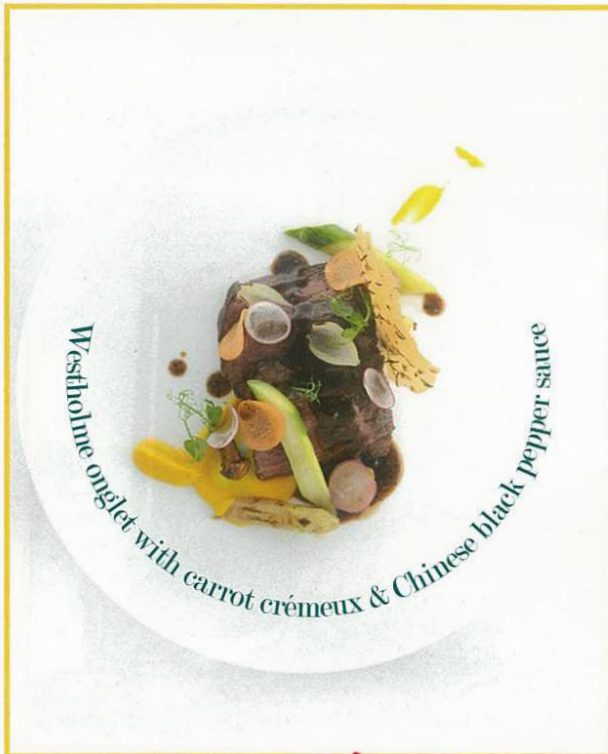
Tajima wagyu shank parmentier with foie gras, daikon & pistachio crust



veal cheek with truffle mash & tendon sauce

lamb tagine pie





Aside from the aforementioned, Tey's black Angus OP rib from Angliss has been presented by Chef Nagalingam with sea salt, black salt, and smoked Viking salt, while Chef Loy serves a wagyu shank parmentier with foie gras, daikon, and pistachio crust. "As Chef Gustafsson mentioned, chefs like fat," says Chef Loy, on the addition of foie gras. "A bit of decadence wouldn't hurt." Chef Tan adds a Chinese touch to a classic French dish of braised veal cheek with a beef tendon braised with spice and truffle oil for three hours. For a wagyu striploin with sauce Périgueux, he keeps it traditionally French. After pan-searing, it is basted with butter, and topped with black truffle. Together, the dish is hard to resist.

Among the next six items (no 6-11), all three chefs pick Maori Lakes lamb neck from Culina as their favourite. "Even though I'm a big lamb rack lover, this is the best cut of the lot," says Chef Gustafsson. "The texture is perfect; it is everything I would ask for." Chef Loy points to the balance of both texture and flavour, calling it a 'winner'. Chef Tan explains that it has a texture and flavour that locals would prefer. While it was not available for any of the chefs' individual shoots, Mottainai Omega lamb neck from Huber's Butchery is presented by Chef Gustafsson with salsify, roasted onion jam, and mint.



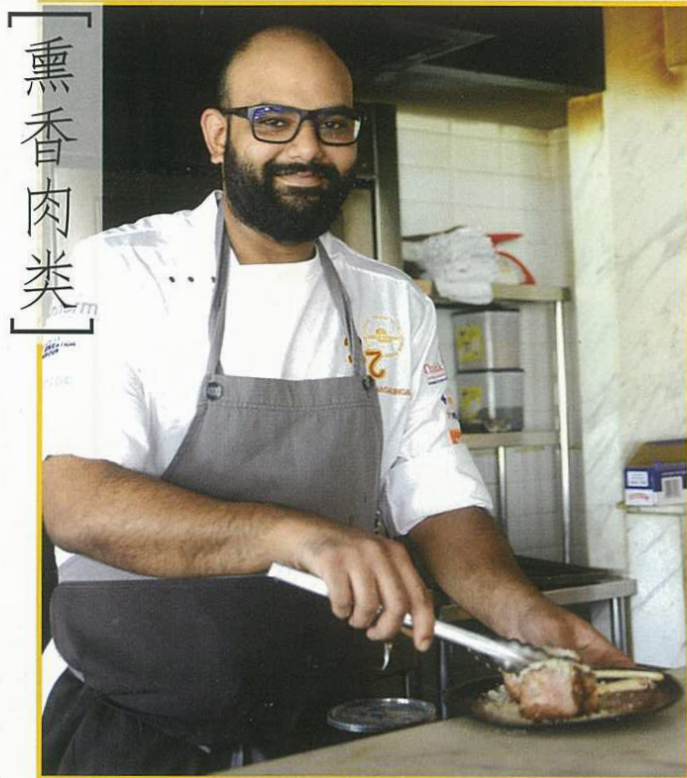
It has a little more bite.



Chef Alvin Tan's Choice
Executive Chef | Xin Divine

A texture and flavour that locals would prefer.





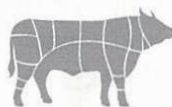
熏香肉类



Tey's black angus OP rib with sea salt, black salt & smoked Viking salt

When it comes to the second favourite, both Chef Loy and Chef Tan pick Australian Lamb Co lamb rack from Angliss. "It is compact and delicate, with butteriness and slight gaminess," says Chef Loy. "It has a little more bite," says Chef Tan. This has been presented by Chef Nagalingam with herb Persillade.

Chef Gustafsson picks Mottainai Omega lamb rack from Huber's Butchery as his second favourite, noting its "nice, subtle, lamb flavour," while Chef Loy adds that it is "clean and flavourful, with a meaty texture that meat lovers would enjoy." This is served with a potato purée, potato chips, and heirloom carrots by Chef Gustafsson. "It's actually based on a traditional Swedish dish of lamb stew with dill sauce. I find this lamb extremely good; it contains a lot of fat, so even if you were to accidentally cook it medium-well, it'd still be tender." Aside from the aforementioned, Chef Loy presents white stripe lamb rack from Indoguna stuffed with foie gras, confit tomato, and basil. Foie gras is first frozen in a tube, then rolled in confit tomato, and wrapped in basil leaves. "When we eat a piece of meat, it's always the salt on the tongue first," says Chef Loy. "We thought, 'let's be a little playful – why don't we season it from the inside out?'" After reading about these eleven cuts of beef and lamb from Australia and New Zealand, has any one caught your eye? Time to try out something new! QL



Chef Dinesh Nagalingam's Choice

Head Chef | Woolloomooloo

F1 wagyu has both meatiness and marbling.





Cuisine & Wine Asia would like to thank Plentyfull for hosting the tasting.

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