



## Recipe of the Month

August 2017

Wagyu Roast Beef, Radicchio and  
Crème Fraiche Jaffle



### **Ingredients:**

WAGYU ROAST BEEF, RADICCHIO AND CREME FRAICHE JAFFLE

1/3 cup creme fraiche

2 teaspoons grated horseradish

1 tablespoon wholegrain mustard

1/4 cup chopped baby cornichons

Salt and freshly ground black pepper

Softened butter

8 slices light rye bread

300g shaved slices of rare wagyu roast beef

200g finely shredded radicchio

French fries to serve

**Instructions:**

1. Combine creme fraiche, horseradish cream, mustard and cornichons, season with salt and pepper
2. Preheat jaffle\* maker until green light switches on  
(\*Waffle maker with sandwich plates)
3. Butter one side of each slice and place buttered side down. Spoon creme fraiche mixture evenly over 4 slices and top with roast beef and radicchio. Cover with second slice, buttered side up. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp
4. Serve hot with fries