



**Sher Wagyu Direct Home Delivery**

*Taste the Experience*

### **Packaging**

You will receive our beef in whole pieces, whole cartons at wholesale prices... the same way as we deliver to our restaurant & butcher customers in Australia and overseas. The beef is processed and packed to meet the highest international export standards.

If you prefer trimmed and portioned steaks please contact one of the retail butchers listed on our website <https://sherwagyu.com.au/retail-australia/>

### **Storage, Portioning & Freezing Tips**

Un-opened whole pieces can be stored in refrigerator, for up to 4 weeks from delivery. Best before dates will show on your invoice.

Once opened, discard cryovac packaging and drip keeper (tip: rinse cryovac bag before putting in bin)

Portion up your piece.

See our videos on tips for portioning different cuts:  
<https://sherwagyu.com.au/sher-wagyu-videos/>

Portions can be stored in fridge, uncovered or loosely covered, for a couple days. If you have a home vacpack machine, portions can be stored in fridge for 2 weeks or frozen

If you don't have a home vacpack machine, double wrap portions in cling-film and put into freezer bags. Label & Freeze for up to 6 mths.

### **Deliveries**

Deliveries to your door are in refrigerated vans. We use a third-party licenced courier company.

The beef is delivered in a cardboard box, not a polystyrene or insulated box, so somebody needs to be home to receive the delivery and put the meat in the fridge.

Deliveries will be between 9.30am to 6pm, depending on your location and how many deliveries the courier company has that day.

We are unable to confirm individual delivery times, however the driver will endeavour to call or txt you 30 min before your delivery.

### **Cooking Tips, Recipe & FAQ**

See Page 2 , 3 & 4 of this document

**For more information about Sher Wagyu beef, farming and production please check out our website... <https://sherwagyu.com.au/>**



Remove from fridge half hour before cooking.

If vac-packed, remove from packaging and pat dry with paper towel

Season on both sides with good quality salt.

Heat BBQ or pan to hot and then turn down a bit before putting on steaks.

Highly marbled steaks will flare up, so watch the BBQ and turn down heat if needed

Don't overcrowd BBQ or pan.

When you see tiny juice droplets appear on top side, turn over and cook a little less time on second side.

We like to turn the steaks only once, but there is no right or wrong way..its up to you.

This works well for 25mm thick steaks.

We recommend cooking to medium rare .

If you like using a temp probe: 50 - 52 degrees in the centre of piece. Better to undercook than overcook.

By the time its rested it will be 55 C

Remove from heat and rest for 5-10 minutes, covered in warm area. You can cover the plate with another dish or bowl...saves on foil

We then love to place steaks on chopping board, & with a sharp knife slice across grain into thin slices.

Serve with a dijon mustard, or beautiful with wasabi & tamari (light soy sauce) on the side

[www.sherwagyu.com.au](http://www.sherwagyu.com.au)



2 - 4 Sher Wagyu steaks (Scotch, Rump, Porterhouse, Eye Fillet)

Good quality salt flakes

**Sauce:**

1 tbs olive oil

3 cm piece ginger, finely sliced

2 clove garlic, finely chopped

1 red chilli, seeds removed & finely chopped

5 tbsp tamari (light soy sauce)

2 tbsp sake (optional)

2 tbsp mirin (sweet japanese rice wine)

2 Spring onions, finely sliced for garnish

Remove steaks from fridge half hour before cooking.

Turn on BBQ to heat.

**Prepare sauce:**

Heat oil in a pan, add garlic, chilli and ginger and cook very gently for 1-2 minutes.

Add tamari, sake & mirin, cook for a further 2 minutes. Add extra tamari if required.

Set sauce aside in pan and keep warm..

**Cook steaks:**

Season steaks on both sides with salt.

Heat BBQ or pan to hot, then turn down heat slightly when putting steaks on.

Cook steaks to medium-rare.

For best results, turn over steaks when juice appears on top side and then cook for a little less time on second side.

Dont overcrowd pan or hot plate...better to do 2 at a time if pan is small

Remove steaks from heat and rest for 5 minutes, covered in a warm area.

Place steaks onto a chopping board and with a sharp knife slice across the grain into thin slices.

Arrange steak slices on a platter or individual plates & spoon sauce over beef.





**Sher Wagyu Direct Home Delivery**

*Taste the Experience*

#### **FAQ**

There is blood in the bag, is this normal? *Yes, this is normal. When you take the piece out of the bag, pat dry excess blood with a paper towel*

Why does the meat look a bit dark in the packaging?

*Cryovac packing means that oxygen has been removed from the packaging to ensure shelf-life and quality. Without the presence of oxygen the beef can look dark. Once opened and exposed to oxygen the beef will 'bloom' and become more red/pink.*

The portions stored in the fridge have discoloured, is this ok?

*Portions that are overlapping or on top of each other will darken due to lack of oxygen on the surfaces not exposed to oxygen. This is normal & fine to cook.*

Is Sher Wagyu Halal?

*Yes all Sher Wagyu beef is Halal accredited.*

*Please note: Burgers are manufactured in a facility that is not Halal accredited.*

*Sausages are not Halal as sausage casing is non-halal and are manufactured in a facility that is not Halal accredited.*

#### **About Sher Wagyu**

**Since 1991** Nick and Vicki Sher's passion is to produce delicious, tender, juicy Wagyu beef with a superb and distinctive flavour. We combine the finest Wagyu bloodlines with a carefully managed "conception to consumer" beef operation based at Ballan, central Victoria and Tallangatta Valley, North East Victoria and our recently acquired farm in Sth NSW.

**Our Markets:** Sher Wagyu is on the menu of many top restaurants in Australia, and exported to over 14 countries including Japan, USA, Singapore, China, Hong Kong, Indonesia, Thailand and Maldives.

**Our cattle are raised under the highest standards of animal husbandry** as healthy happy cows produce the finest beef. Our cattle are grazed on clean, green pastures on our Victorian & NSW farms to 18 mths of age, then finished for 400+ days on our specially formulated Japanese style barley-based ration, ensuring the most consistent quality & delicious flavour.

The cattle are fed on a gentle slow growth ration to ensure optimum health of the cattle.

The feedlot provides ultimate care for the cattle, with access to food and water at all times and with plenty of room for each animal.

**Cattle are fed only natural ingredients** free from antibiotics, and free from growth hormones. Cattle are HPG (Hormone) free.

**Our farms are run under sustainable systems** with wise water usage, maintenance of organic matter and perennial pastures. An ongoing tree planting program has resulted in over 12,000 trees planted on our home property over the last 10 years.

#### **Quality Assurance and lifetime traceability**

The grazing, feeding, processing, storage and distribution of our product are independently audited at all stages to ensure quality control, product integrity and food safety.

**For more information about Sher Wagyu beef, farming and production please check out our website... <https://sherwagyu.com.au/>**