EST. 2015

FEATHER & BONE

MERCHANTS OF FOOD & DRINK

READY-TO-ROAST

B SOLUTION OF THE SOLUTION OF

Wagyu Rump

WEIGHT: 2.5kg



COOKING INSTRUCTIONS:

Roast at 225°C for 20 mins, then turn down the heat to 150°C for another 1 hr 15 mins. Reach an internal temperature of 48-50°C for medium-rare. Rest for 20 mins.