



Ask a Walliser to reveal the secret behind his delicious, air-dried meat – beyond, of course, good meat and fresh Wallis air – and, in response, he’ll probably evasively refer to an old, “well-guarded, “family recipe“ or simply tell you, with a hint of self-satisfaction – “Salt and spices.“

If, like me, you were attempting to produce your own rarefied-air-dried delicacy, this would not be the revelation you were hoping for. Thus, you would be left with little recourse but to devise your own formula, and there’s really only one truly effective way to go about that – experiment, experiment, experiment!

Well, after much experimentation, I created a recipe based on, yes, a unique mixture of salt and spices. My recipe isn’t old yet, however, I have disclosed it to my children, officially qualifying it as a “family“ matter. For now, it remains a secret to everyone else.

How did this culinary preoccupation with dried meat come about, you may wonder? One evening during dinner, while enjoying a fantastically tender piece of Wagyu beef, I began to consider what this exquisite meat would be like were it to be seasoned and air-dried, using the Walliser technique. This thought soon led to what became a very costly experiment, but one that was truly worth the investment.

The result is magnificent! The Wagyu beef fibers that are so tender when cooked remain just as tender when dried, and the spices, which ignite the flavor of the meat, are absorbed in the fat, which melts readily on the tongue. The meat tastes fruity, earthy and fresh, and has an aroma that is savory, balanced, spicy and nutty. It is truly special!

Although seasoned and dried in Zermatt, the beef itself is Chilean, raising debate over the delicacy’s true national identity, as well as a bit of a problem regarding what to call it. “Walliser Trockenfleisch!“ - already taken. “Wagyu-horn,“ perhaps? – uh, no. “Wagyu-matt?“ – definitely not. At first, nothing seemed to work, but we eventually settled on “Le Nax“ – artistic, evocative, superior. In reality, though, the name masks nothing more than a well-guarded family recipe that calls for good Wagyu beef; clean, fresh Wallis air; and a savory mixture of salt and spices.

I look forward to the day when a Walliser asks me for my secret, but I may be reluctant to reveal it.

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