

Sautéed Ham and Eye roll with Pear Salad and Cherry Compote

by Chef Tony Jiang

Serves: 4 Preparation time: 15 minutes Cooking time: 15 minutes

INGREDIENTS

400g	Beef eye round		Netherlands
67g	Prosciutto di Parma	PDO	Italy
27g	Cherry jam		Italy
133kg	Pear		Belgium
27g	Caper berries		Spain
	Paška sol	PDO	Croatia
133g	Messara (Extra Virgin Olive Oil)	PDO	Greece
67 ml	Tokaji	PDO	Hungary

PREPARATION

1. Marinate the rib eyes with olive oil and salt for 10 minutes
2. Dice the pear and cook it with cherry jam and Tokaji, reduce the juice
3. Chop the Caper-berries
4. Heat the pan, fry the beef until caramelized, take it out, rest for 5mins. Wrap the ham around the beef, panfry it, take it out for cutting
5. Put the beef in the plate, dress with the sauce, sprinkle with chopped caper berries



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