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Pan Seared Pears with Prosciutto di San Daniele PDO and Bresaola della Valtellina PGI, accompanied with Roquefort PDO and Mozzarella di Bufala Campana PDO by Chef Wei Shan Tan

Serves: 4

Preparation time: 10 minutes

Cooking time: 15 minutes

INGREDIENTS

125g	Prosciutto di San Daniele	 PDO	Italy	
125g	Bresaola della Valtellina	 PGI	Italy	
25g	Organic Aceto Balsamico di Modena	 PGI  Organic	Italy	
125g	Mozzarella di Bufala Campana	 PDO	Italy	
50g	Roquefort	 PDO	France	
To taste	Honey	 Organic	Romania	
5g	Sea salt flakes		Cyprus	
5 pieces	Pears		France	
75g	Butter		Denmark	
25g	Extra virgin olive oil		Portugal	
To taste	Lao gan ma chilli flakes		Other	
To taste	Pepper		Other	



After over 12 years of experience of cooking for prestigious restaurants, Chef Wei Shan Tan is now managing different business under the Mixsense Private Dining Group but also conducting cooking classes, demos and live show events.

DIRECTIONS

PREPARATION

- 01 Cut the pears into quarters and cut out the core/seeds. Cut each quarter in half. Place a large skillet over medium heat and add butter and organic honey, followed by the pears.
- 02 Cook the pair till golden brown. Place aside to cool.
- 03 Break down the Mozzarella di Bufala Campana to desired size.

ASSEMBLY

- 01 Wrap the Prosciutto di San Daniele and Bresaola della Valtellina around the seared pear.
- 02 Followed by the Mozzarella di Bufala Campana, Roquefort, extra virgin olive oil, sea salt flakes and grate Organic Aceto Balsamico di Modena on top.
- 03 Put dollops of Lao Gan Ma chilli flakes on each pear.
- 04 Serve.

EU QUALITY SCHEMES



The PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) logos on food and beverages from the European Union (EU) protect the names of products from specific regions that follow particular traditional production processes. They are a guarantee of authenticity and quality.

ORGANIC LABEL



This label ensures that products certified as organic have fulfilled strict conditions on how they must be produced, processed, transported and stored, with a limited environmental impact. It encourages responsible use of energy and natural resources, maintenance of biodiversity and a high standard of animal welfare.



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