



Chef Jonathan Haffmans: Beef Tenderloin Carpaccio with Arugula, Pine Nuts, Lardons, and Apple – Serves Four

Wine: Tenuta di Gracciano Vino Nobile di Montepulciano

Ingredient List:

- 1 lb. beef tenderloin, cut into four 4 oz. portions, pounded until desired thickness
- 4 oz. pine nuts, toasted golden brown
- 4 oz. parmesan cheese, grated
- 1 green apple, cored
- 1 lb. baby arugula
- 4 oz. bacon, thick-cut
- 2 oz. chopped chives
- 2 oz. diced red onion
- 2 oz. extra virgin olive oil
- 2 oz. local honey
- 2 oz. balsamic vinegar
- Salt and pepper to taste

For the Roasted Apples:

- Cut apple into 16 half moons (remove core, but leave skin on)
- Roast apples at 350° for 12 minutes, until fork tender

For the honey balsamic vinaigrette:

- Mix olive oil, local honey, and balsamic vinegar then add salt and pepper to taste.

For the Lardons

- Dice the thick-cut bacon
- Cook at 350° until crisp

Plating

- Divide the Carpaccio, apples, and lardons among four plates
- Toss arugula in honey balsamic vinaigrette and place over Carpaccio
- Top with Parmesan and pine nuts and serve

Chef Jonathan Haffmans – owner and Executive Chef of Vers

Born and raised in The Netherlands, Chef Jonathan began his classic French culinary training at ROC Zadkine Rotterdam, where he obtained a degree in Culinary Arts as well as Restaurant and Hotel Management. While attending university, he was instructed under Certified Master Chef Sieberen Meerema, executive chef of Michelin-starred Restaurant de Harmonie.

