



Mushroom Apple & Sage Puff Pastry Tart

With Honey Mustard Cream Sauce

Olive This! Mushroom and Sage Oil

Camine Pappas / Serves 4 / October 2021

INGREDIENTS:

12 oz. sliced baby bells mushrooms
1 large, sweet apple like Fuji or Gala,
peeled and small diced
4 T *OliveThis!* Mushroom Sage oil
divided
1+ t kosher salt and more for sprinkling
before baking (A also used a coarse
pink sea salt for garnishing the tart
before cooking.)
1 T thinly sliced (julienned) fresh sage
leaves
6 large fresh sage leaves
5 T butter divided
1 sheet puff pastry, thawed

SAUCE – Mix all well with whisk and
keep in fridge until ready to serve.

2 T yellow mustard
4 T mayonnaise
1 T *OliveThis!* Mushroom Sage oil
3 t white wine vinegar
2 t heavy cream
2 T honey
1 heaping T fresh chopped Italian leaf parsley

METHOD:

Heat a large saucepan to high. Add 2 T butter and 2 T mushroom sage oil. When oil is hot add the mushroom. Let them sit for a bit and sauté and begin to brown. You need a pan large enough that the mushrooms can almost sit in a single layer. Once they start to brown add the apple. Toss and move around in the pan until apples are soft and mushrooms are brown. Remove, put in a bowl, set aside to cool about 20 minutes. You can do this up to 3 hours ahead if you like.

Preheat oven to 400° F. Roll out the puff pastry to a large square than can fit on a large baking sheet lined with parchment paper. About 11" by 11". Score around the outside of the pastry so there is



a ½" border. Don't cut all the way through. Just enough so that you have a nice crust. This indentation is important for the look of the tart. Arrange apples and mushrooms even over tart but keeping inside edge you just scored. Drizzle with the rest of the sage oil; about 2 T. Top with the sliced sage leaves. Add about one teaspoon of the pink sea salt dusted on top of the tart. While oven is preheating put the tart in the freezer for 5 MINUTES. NO MORE. Then put in preheated oven. Bake for about 20 minutes, or until edges are very brown. Let the tart edges get brown so the middle pieces aren't soggy. While tart is cooking melt the rest of the butter, about 3 T butter to a small saucepan. When hot add the sage leaves. Let sizzle on each side in the butter for about 20 seconds. Remove. Set aside. And use to garnish the tart.

Serve with honey mustard sage cream sauce on the side or drizzled over the tart pieces!

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