



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Mushroom, Smoked Mozzarella, Harissa and Sage Tart (Judy Walker)

Ingredients

1 x 375g Sheet Puff pastry
Bunch sage leaves
250g Smoked mozzarella, sliced
1 Tbsp. Harissa paste
200g Large mushrooms

Method

- Place the pastry on a large baking tray lined with Bake-O-Glide.
- Using a small sharp knife, gently score a 2cm border around the edge of the pastry and prick the centre with a fork.
- Top the pastry with the mozzarella slices, mushrooms, harissa and sage leaves.
- Cook in the top oven, set at 200C, with the oven shelf on the floor of the oven for 20 minutes or until the cheese is bubbling and the pastry is golden and cooked on the base.