

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS

Vine Ripened Tomato, Olive & Sage Tart

Name of dish:	Vine Ripened Tomato, Olive & Sage Tart	
Cooking Temperature:	200°C	
Cooking method:	Baking	Preparation Time: 1hr
Number of portions:	6	Cooking Time: 12mins
		Time total: 1hr15mins



<i>Ingredients</i>				<i>Method</i>
Item	Amount	UOM- Kg/Ml/Each		
Tart Shell 30cm	1	ea	1	Blind bake shortcrust tart shell.
Semi Dried Tomato	500	g	2	Alternate layers of tomato, olives and sage are tightly filled into the shell.
Pitted Olives	100	g		
Sage Leaves	40	g	3	Top with parmesan and bake for 12 minutes.
Parmesan	100	g	4	Cool & cut into portions.
Aioli	100	ml	5	Marinate the red onion in the vinegar & oil for 1hr until onion has softened.
Salad Leaves	150	g		
Red Onion	1	ea	6	Serve tart with salad leaves topped with marinated onions and a spoonful of Aioli.
Olive Oil	50	ml		
Red Wine Vinegar	100	ml		