Puff Pastry Tartlets- Gruyere Cheese, Cremini Mushrooms, Caramelized Onions, Herb & Truffle Cream Sauce

Honey Dijon Glazed Salmon- Roasted Cauliflower, Brown Butter Haricot Vert & Fingerling Potatoes

Apple & Cinnamon Brown Sugar Pinwheels with Blackberry Lemon Compote

Tartlets

2oz Grated Gruyere cheese

3-5oz Julienned Cremini Mushrooms

½ Cup Julienned Yellow Onions

1 Tbsp. Fine Chives

½ Sheet Puff Pastry

1 Tbsp. Butter

1 Tbsp White Sugar

½ Cup Heavy Cream

¼ Tbsp Truffle Oil (White or Black)

Add butter and sugar into a pan and cook on high heat. Once melted add in the yellow onions. Cook for 3-5min until brown. Add in mushrooms and cook until liquid is evaporated. Reserve off to the side

Add Cream to a sauce pan with salt and pepper and reduce by 2/3’s & then add in truffle oil and chives.

Keep puff pastry cold always. Puff Pastry sheet is to be cut into whatever desirable Shapes you would like. For today we will be just cutting squares.

Preheat oven to 400. Cut 3 squares and place on a baking sheet that has been sprayed. Place onions and mushrooms down first then your cheese. Bake for 5-7mins.

Honey Dijon Salmon

6oz Portion Salmon filet (order Atlantic skin off Salmon)

2 Tbsp Honey

2 Tbsp French Dijon

1 Cup Cauliflower Florets

1 Cup Fingerling Potatoes

½ Cup Haricot Vert

3 Tbsp. Butter

1 Tbsp Oil

Place a Large pot of water on the stove and bring to a boil. Make a seperate bowl of ice water off to the side. Blanch the cauliflower for 2-3 mins. The haricot vert for 60-90seconds & once those are done, drop in the potatoes. Fingerling potatoes will need about 15mins to cook in boiling water.

Mix the honey and Dijon in a small cup and brush onto the salmon filet with some salt and pepper.

Pre heat your oven to 400. Place the 1 tbsp of oil in a pan and begin to sear your salmon on the flesh side down. Flip after about 2 mins and place into the oven. 4mins for med rare and 7 for medium well.

Place vegetable into a pan with butter and Sautee until the butter becomes brown. Place on the center of a plate and place the salmon filet on top of it.

Pinwheels

½ Sheet Puff Pastry

1 Granny Smith Apple

1 Tbsp Cinnamon

4 Tbsp Brown Sugar

1 Tbsp Lemon Juice

¾ Cup Fresh Blackberries

2 tbsp Honey

4 Tbsp Butter

Melt butter in a small sauce pan and set off to the side. Take the cinnamon & brown sugar and mix them together. Take the core out of the apple and slice it thin. Place the thin apple onto the puff pastry in straight rows and dust the brown sugar mixture. Roll up the puff pastry long ways and cut rounds out of it. Place in the fridge to keep cold.

Place the lemon juice, honey, and all but a few black berries into a small pot and bring to a boil. Turn the heat off and smash with a spoon. Reserve off to the side.

Preheat oven to 400 and place pinwheels on a sprayed baking sheet into the oven for 5-7 mins. Put onto a plate and put the compote on top. Sprinkle fresh black berries for garnish.