



## TOTAL TIME

44-54 minutes

## PREP TIME

10 minutes

## COOK TIME

34-44 minutes

## SERVES

6-8

## COOKING LEVEL

Easy

## RECIPE | TOMATOES

# AZUCA TOMATO TARTE TATIN



## INGREDIENTS

1.5-2 Pints Pure Flavor® Azuca Cherry Tomatoes, halved  
1 large red onion, halved and thinly sliced  
1 garlic clove, minced  
1 tbsp. extra-virgin olive oil  
1 tbsp. butter  
2 tsp. Dijon Mustard  
1 tsp. red wine vinegar  
1/5-2 tbsp. honey  
2 tbsp. finely chopped fresh thyme  
Sea salt and freshly grounded pepper  
1 sheet frozen puff pastry, thawed  
3 tbsp. ricotta cheese (optional)

## DIRECTIONS

1. In a medium skillet over low heat, heat the olive oil and butter and cook the onions and garlic until caramelized and golden, 20-30 minutes. Transfer to a plate, season with salt and pepper and set aside. Over medium heat, bring honey to a gentle simmer, swirling the skillet but do not stir, until warmed through and slightly thickened, 5-6 minutes. Add vinegar and mustard, swirl pan to combine, 2-3 minutes. Add tomatoes, thyme, salt and pepper and cook for 5 minutes. Let tomatoes cool completely.

2. Preheat oven to 375°. Lightly flour work surface as roll out puff pastry until 1/8" thick. Cut circles of dough slightly larger than tart pans and transfer to a very lightly floured sheet pan and refrigerate until ready to assemble.

3. Lightly butter each individual tart pan, make a single layer of tomatoes, skin side down. Put a layer of caramelized onions divided evenly over the tomatoes. Place a round of puff pastry directly over the onions, and brush with a lightly beaten egg. Sprinkle lightly with salt. Bake until pastry is puffed and deep golden brown, 15-20 minutes.

4. Let cool for 10 minutes, then run a small knife around the edges to loosen if necessary and invert onto a plate. Garnish with a dollop of ricotta and a fresh sprig of thyme.

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