

RECIPE | TOMATOES

AZUCA TOMATO TARTE TATIN



Follow us



[pure-flavor.com](https://www.pure-flavor.com)



AZUCA TOMATO TARTE TATIN

INGREDIENTS

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

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. And vinegar and mustard, swirl pan to combine, 2-3 minutes. Add tomatoes, thyme, salt and pepper and cook for 5 minutes. Let tomatoes cool.
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.



TOTAL TIME

44-54 minutes

PREP TIME

10 minutes

COOK TIME

34-44 minutes

SERVES

6-8

COOKING LEVEL

Medium