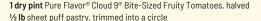


TOMATO TARTE TATIN

Recipe created by Elizabeth Jordan-Flight



1 fennel bulb, halved & thinly sliced

1/2 red onion, thinly sliced

1/4 cup butter

1/4 cup balsamic vinegar

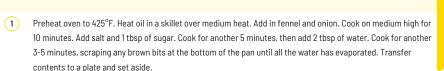
1/4 cup sugar

1 tbsp olive oil

1tbsp sugar

3-4 sprigs of thyme salt and pepper, to taste







3 Remove from oven and allow to cool for 5 minutes. Use a butter knife to gently release the sides of the pastry from the skillet. Place a serving plate over the skillet and gently turn the skillet over to get the tarte onto the plate. Top with fresh thyme and serve.









easy