

RECIPE | TOMATOES

TOMATO TARTE TATIN



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Recipe created by *Elizabeth Jordan-Flight*



INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- ½ lb** sheet puff pastry, trimmed into a circle
- 1** fennel bulb, halved & thinly sliced
- ½** red onion, thinly sliced
- ¼ cup** butter
- ¼ cup** balsamic vinegar
- ¼ cup** sugar
- 1 tbsp** olive oil
- 1 tbsp** sugar
- 3-4** sprigs of thyme
- salt and pepper, to taste

DIRECTIONS

- 1** Preheat oven to 425°F. Heat oil in a skillet over medium heat. Add in fennel and onion. Cook on medium high for 10 minutes. Add salt and 1 tbsp of sugar. Cook for another 5 minutes, then add 2 tbsp of water. Cook for another 3-5 minutes, scraping any brown bits at the bottom of the pan until all the water has evaporated. Transfer contents to a plate and set aside.
- 2** In an oven safe skillet, combine butter and balsamic vinegar. Heat over medium high until the butter has melted, then add the rest of the sugar. Stir and bring to a simmer. Add 1-2 sprigs of thyme. Continue to cook for 4-5 minutes until a caramel has formed, stirring to prevent burning. Remove pan from heat. Arrange tomatoes, cut side up, in a circular pattern until the bottom of the pan is covered. Season with salt, pepper and thyme. Spread fennel mixture over top, then lay the pastry over the filling, tucking the sides into the skillet. Bake for 30 minutes until the pastry is a deep golden brown.
- 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.



50 min

10 min
PREP.

40 min
COOKING



4



easy