



**Miele**

# Tomato tarte tatin

By Miele

**20 minutes**

Preparation time

**45 minutes**

Cooking time

**6-8 servings**

Serves

## INGREDIENTS

500 g store bought or homemade puff

pastry

600 g assorted coloured cherry tomatoes

1 tbsp brown sugar

1 tbsp extra virgin olive oil

1 tbsp balsamic vinegar

1 tbsp butter, finely diced

### Garnish

Basil leaves, picked and washed

125 g goats curd or fetta

## METHOD

1. Preheat oven on Intensive Bake at 200°C.
2. Place the pastry on a floured bench and using a rolling pin roll the pastry to stretch it slightly so that it is possible to cut a round puff pastry circle to fit a 27cm round baking tray. Keep the pastry round chilled until ready to use and dock with a fork.
3. Combine cherry tomatoes, sugar, oil, vinegar in a bowl, season to taste with salt and freshly ground pepper. Toss well.
4. Arrange the tomatoes on the bottom the baking tray. Pour any remaining liquid over tomatoes and sprinkle with finely diced butter.
5. Place the puff pastry on top of the tomatoes. Tuck sides of the pastry in around the tomatoes.
6. Place the baking tray on a rack and shelf level 1. Bake for 35 minutes until the pastry is puffed and golden brown.
7. Leave to stand for 5 minutes then invert tart onto a serving plate.

### To serve

1. Crumble goat's fetta or spoon dollops of curd over the tomatoes and garnish with basil leaves.