



# Tomato, Thyme and Red Onion Tarte Tatin

## Ingredients

- 6-8 Tomatoes
- 2-3 red onions
- 100g fresh thyme
- 2 tbsp balsamic glaze
- Salt and pepper
- 1 egg & a splash of milk (for egg wash)
- Small block of puff pastry

## Directions

- Preheat your oven to 175 degrees Celsius. Slice tomatoes approximately 2mm (across the width of them so that the seeds are in the centre surrounded by the flesh) and sprinkle them with finely chopped or picked thyme, salt and pepper. Put to one side for later.
- Finely slice red onion and garlic and sweat in a pan with 3 tbsp of olive oil on a gentle heat until they go very soft and start to caramelize. Drain off any excess oil and set aside the onions for later.
- Roll out the puff pastry on a well-floured surface until approx. 2mm deep and, using a plate or pan lid, cut out disks the same size as your pan or baking dish. Line the baking dish/pan with butter and parchment paper and drizzle a thin layer of balsamic glaze on the base of the pan. If you haven't bought a thickened glaze you can create your own by boiling the balsamic with sugar and then cooling.
- Layer the tomatoes across the balsamic. Next, put a layer of caramelised onion across the tomatoes and then place the disk of pastry over the top, tucking the edges down inside the pan. Glaze the pastry with egg wash and prick 4-5 small holes to allow steam to escape.
- Bake in the oven until the pastry is crisp and golden and then remove and allow to cool for 2 minutes.
- Next carefully put a plate or chopping board over the top of the pastry and turn upside down quickly. Bang the base with a wooden spoon and then remove the pan. (you may need to help ease out the tart with a knife or spatula) you should be left with a perfect tarte tatin!