

Tomato tarte tatin

With rosemary

Serves 10

Ingredients

- **10 sheets** puff pastry
- **50** cherry vine tomatoes
- **1 sprig** rosemary
- **1 clove** garlic
- **3 spoonfuls** sugar
- **1 spoonful** water
- Thyme
- Butter or oil for greasing the tins
- Cress, optional, to garnish

Method

PREPARATION

1. Heat the sugar and water in a pan until the sugar melts. Do not stir.
2. Let it colour to a golden caramel.
3. Grease the tins. Pour about 1 teaspoon of caramel into each tin and sprinkle with some finely chopped rosemary, thyme and garlic.
4. Halve the tomatoes and place them cut side down in the caramel until the whole base is covered.
5. Cut circles from the puff pastry and prick them all over with a fork.
6. Cover the tomatoes with a pastry circle and tuck the pastry in slightly around the tomatoes.

TO FINISH

7. Preheat the oven to 185 °C.
8. Bake the tarts for 15 minutes and immediately turn them out onto the plate.
9. Garnish with cress if desired.

EQUIPMENT

Saucepan, 10 tart tins about 12 cm in diameter, round cutter, fork, knife, chopping board