



Corn & Tomato Tarte Tatin

Recipe from Half Baked Harvest

Makes: 6 servings

Prep Time:: 15 minutes Cook Time: 40 minutes

Total Time: 55 minutes

- 1 tbsp extra virgin olive oil
- 2 cups cherry tomatoes, halved if large
- 1 small shallot, thinly sliced
- Kosher salt and freshly ground pepper
- 1 tbsp fresh thyme leaves, plus more for serving
- 2 tbsps balsamic vinegar
- 1 tbsp honey
- 2 ears yellow corn, kernels removed from cob
- 1/2 cup shredded Havarti cheese
- 1 sheet frozen puff pastry, thawed
- 2 tbsps everything bagel spice

Preheat the oven to 400°F. In a 10-inch oven-safe skillet set over medium heat, add olive oil. When the oil shimmers, add the tomatoes, shallots, thyme, and a pinch each of salt and pepper. Cook until the tomatoes begin to pop, about 4-5 minutes. Add the balsamic vinegar and honey and continue cooking another 1-2 minutes until the sauce thickens a bit. Remove from the heat and gently push the tomatoes into an even layer, covering the surface of the skillet. Sprinkle the corn over the tomatoes and then add the cheese.

Place the pastry over top of everything and press down gently to secure, tucking the sides of the pastry under the tomatoes as best you can. Brush the top of the pastry lightly with water and sprinkle with everything spice. Using a sharp knife, make 3 small cuts in the center of the pastry.

Transfer to the oven and bake for 30 minutes or until the pastry is golden brown. Remove from the oven and allow to rest in the pan for 5 minutes and then place a serving plate over the skillet. Carefully invert the skillet and allow the tarte tatin to fall out onto the plate. If some tomatoes stick to the pan, just remove and add to tatin. Garnish with thyme. Serve warm.