



Cherry Tomato Tartes Tatin

Makes: 24 tarts

Prep Time: 15 minutes Cook Time: 40 minutes

Total Time: 55 minutes

Ingredients

- 1/3 cup unsalted butter
- 2 shallots, finely chopped (about 1/4 cup)
- 3 tbsp balsamic vinegar
- 2 tbsp light brown sugar
- 3 cups cherry tomatoes (about 1 pound), halved
- Kosher salt & freshly ground pepper
- 24 sprigs fresh thyme
- 1/2 pound puff pastry (1 sheet), thawed

Instructions

Melt the butter in a large skillet set over medium heat. Add the shallots, balsamic vinegar, and sugar. Cook for a few minutes, or until the shallots are tender, then add the tomatoes. Season to taste with salt and pepper. Cook until the tomatoes are caramelized and starting to collapse, about 5-8 minutes.

Butter or spray a 24-cup mini-muffin pan. Preheat the oven to 400°F.

Place a sprig of thyme in each muffin cup. Add 2 or 3 tomato halves and some of the juices. Let the tomatoes cool in the pan to room temperature.

Roll out the puff pastry on a lightly floured work surface to a thickness of 1/8-inch. Using a 2 & 1/4-inch round pastry cutter, cut out 24 rounds. Gently press the rounds into the muffin cups on top of the tomatoes.

Bake for 15-20 minutes, or until browned. Cool for 5 minutes on a wire rack. Scoop and turn the tartes tatin out of the muffin pan one at a time using a fork and spoon, so that the tomatoes are on top. Serve warm or at room temperature.

Chef's Note:

If the pastry puffs up irregularly, when you turn it over onto your serving plate, you can push the tarte down so that it evens out on the plate and doesn't tip over.

Recipe by Bonnie Stern