Tomato Tarte Tatin

Sliced tomatoes and shallots are cooked down with garlic, honey and balsamic in one oven-safe pan, topped with puff pastry, baked and flipped out. The result is a glossy, jammy, sweet-tangy upside-down tart finished with feta, basil and balsamic glaze.

50 min · 4 servings · easy · French



INGREDIENTS

Tart

- [ ] **1 tbsp** olive oil, for frying
- [ ] **4-5** tomatoes, cut into 3/4-inch (2 cm) slices; any variety
- [ ] **1-2** shallots, cut into 3/4-inch (2 cm) slices
- [ ] **1 big pinch** salt
- [ ] **2 cloves** garlic, thinly sliced
- [ ] black pepper, to taste
- [ ] **3 tbsp** honey
- [ ] **4 tbsp** balsamic vinegar
- [ ] **1 small bunch** fresh basil, leaves picked
- [ ] **1 sheet** pre-rolled puff pastry, cut to the size of a 24cm pan

Garnish

- [ ] fresh basil leaves
- [ ] feta, crumbled
- [ ] balsamic glaze, for drizzling

METHOD

1. Preheat the oven to 375°F (190°C).

Cook the filling

2. Heat the **1 tbsp** olive oil in a 24cm oven-safe pan over medium-low heat, arrange the **4-5** tomato and **1-2** shallot slices in a single layer, sprinkle with **1 big pinch** of salt and cook for 5 minutes to draw out moisture.
3. Scatter the **2 cloves** garlic on top, season with black pepper, drizzle over the **3 tbsp** honey and **4 tbsp** balsamic vinegar and simmer for 5 minutes without stirring.

Top and bake

4. Turn off the heat, lay the **1 small bunch** basil leaves over the tomatoes and cover with the **1 sheet** puff pastry.
5. Prick the pastry all over with a fork, tuck the edges down the sides of the pan with a spoon, and bake for 25 minutes until puffed and deep golden.

Flip and serve

6. Rest for 5 minutes, then place a plate over the pan and carefully invert the tart onto it, scraping any stuck edges free.
7. Top with crumbled feta, fresh basil and a drizzle of balsamic glaze, then serve.

TIPS

– Oven temperature is 190°C (375°F) conventional; reduce to about 170°C (340°F) for a fan oven.

– Keep the tomato slices a full 2 cm thick—a viewer who cut them thinner found they stuck to the pan.

– If there's lots of liquid left, cook the tomatoes a little longer before adding the pastry so more moisture evaporates.

– Use oven gloves when flipping, as the pan handle and juices will be very hot.

– A viewer used shortcrust pastry instead, which needed about 35 minutes in the oven.

– Viewers confirm it works well at high altitude too.

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