

## Cherry Tomato Tarte Tatin

Serves 8

An apple tarte tatin is the classic French upside down pie. In it, the apples are cooked until caramelized on the stove top then the pan is covered with a pastry lid and the pastry with its apples is cooked in the oven. Once cooked, the tart is turned over on a plate and served. In this version, I have replaced the apples with tomatoes, making it a perfect savory appetizer, and because tomatoes cook fast, it is quick and easy, yet very elegant. This recipe is easy enough to "double", or even to make individual tarts, if you have small pie plates at home.

1 tablespoons balsamic vinegar  
1 tablespoons sugar  
1 teaspoon lemon thyme leaves  
30 cherry or grape tomatoes  
1 (600 g) sheet all-butter puff pastry, trimmed  
150 g bocconcini (baby mozzarella)  
Olive oil for serving

Pre heat oven to 400 F (200 C)

Put the vinegar, sugar, and thyme in a non stick pan over medium heat. Simmer until sugar dissolves then add the whole tomatoes. Toss a few times to ensure that the tomatoes are well coated. Take the pan off the heat and allow the tomatoes to cool completely in the pan.

Lightly grease the inside of a 9-inch pie dish and arrange the tomatoes. Drizzle with the cooking liquid.

Cut the pastry into a 10 inch circle. Place the sheet of puff pastry on top, tuck the edges of the pastry around the tomatoes.

Bake for 25-30 minutes or until the pastry is puffed and golden.

To serve, place a large serving dish over the pastry and flip the pie over. You should have the tomatoes facing up, scatter the bocconcini and drizzle with olive oil to serve.

If you need to make this tart the day before serving, do not turn the pie out. Reheat the tarte by placing it in a warm oven for 30-40 minutes until warm. Turn out just before serving.

Ilana Epstein is a seasoned food writer who has been writing for The Jerusalem Post for the last 10 years and enjoys creating simple recipes for easy entertaining. For more information, contact Ilana on [IlanaEpstein@012.net.il](mailto:IlanaEpstein@012.net.il).