

# Baked cherry tomato and feta cheese 'tarte Tatin'

The tarte Tatin is a tarte that is baked upside down. That means that the dough goes on top of all the ingredients, then it is flip over when baked .

We will be using an individual crème brûlée ceramic mold of 4 ¾ inch diameter per person .

Cut 6 round shape puff dough of 5 1/2 inches.

## Recipe for 6

About 12 cherry tomatoes per serving

3 large Roma tomatoes

3 table spoon of mascarpone

4 large basil leaves finely sliced

1/2 table spoon of chopped garlic

6 table spoon of feta cheese

4 table spoon of water

1 table spoon of brown sugar

1 table spoon of olive oil

1 table spoon reduced balsamic vinegar

Rosemary & thyme

Chili flake , black pepper & salt

Peel and remove the seeds and the juice from the Roma tomatoes, brush them with olive oil, add seasoning and roast at 350\* for about 25 minutes. Save them  
Mix the mascarpone with the garlic and the basil. Save it.

Brake the feta cheese in small pieces add fresh black pepper a bit of thyme save it.

You will need to cook the cherry tomato in 2 Teflon frying pans .

Put 2 spoons of water with 1 spoon of brown sugar in each pan, warm it up. Before it caramelizes add the cherry tomato , move the tomatoes around so they get coated by the sugar ,add a bit of olive oil, salt , chili pepper and rosemary. Cook for about 2 minutes then deglaze with 1/2 table spoon of reduced balsamic vinegar

Put the cherry tomato aside .When they are cold you can start building the tart. At the bottom of the mold place the cherry tomato then add the feta , try to stay in the center. Add 1 half roasted Roma tomato over, then spray 1 table spoon of the mascarpone mix. Place the dough on top, enter ¼ inch of it inside the edge of the mold, puncture the dough with a fork. Bake the 'Tarte Tatin' at 400\* for about 20 minutes . When done turn it up side done . Add a small salad of your choice over it. Enjoy.