

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Tomato Tarte tatin

By Caroline Velik

Serves: 4 / Makes 1

Cooking time: 1 hour

Prep time: 20 minutes

Function: CircoTherm®

Cuisine: French

Ingredients

10 mixed heirloom tomatoes
Sea salt and freshly ground pepper
4 tbsp olive oil, divided
2 cloves garlic
4 sprigs fresh thyme
3 red onions, finely sliced
1 sheet good quality puff pastry
Marinated goats feta, to serve
Fresh rocket, to serve

Method

Heat oven on CircoTherm® to 100°C.

Cut tomatoes in half and season with salt and pepper. Place on oven tray with garlic and thyme. Drizzle with 1 tbsp olive oil. Cook in oven for 3 hours. Remove and set aside to cool. Meanwhile to caramelise the onions, place in a frypan with remaining oil and cook over low heat for 20 minutes, stirring occasionally, until deep golden in colour. Remove and drain in colander to remove excess liquid.

Increase oven temperature to 180°C.

Prepare a large springform cake pan, approx. 26cm diameter. Line with baking paper.

Place tomatoes, cut side down, in the pan, to cover the surface. Place onion on top in a layer.

Roll out pastry and trim to the size of the pan. Place over the tomatoes, fold and tuck in around the edges. Pierce all over with a fork.

Place in oven and cook for 50 minutes until golden brown.

Set aside to cool slightly, then remove springform pan sides and place a serving platter on top. Invert, then remove pan base and baking paper.

Sprinkle with feta and rocket and serve.
Serve warm.

Notes

Oven temperatures are for conventional; if using fan-forced

(convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.

Photography by Steen Vestergaard. Styling by Caroline Velik.
Food preparation by Caroline Velik.