

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
20g butter
1 tablespoon balsamic vinegar
2 cloves garlic
4 sprigs fresh thyme
1 sheet good quality puff pastry
marinated goats feta, to serve
fresh rocket, to serve

Method

Heat oven to 180C circotherm.

Cut tomatoes in half and season with salt and pepper.

Melt butter in a heavy based ovenproof pan over medium heat. Arrange tomatoes, cut side down.

Cook for 10 minutes. Add vinegar and poke garlic and thyme into crevices.

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 30 minutes until golden brown.

Set aside to cool slightly then invert onto a serving platter.

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.