

SHALLOT TARTE TATIN

Serves 4

INGREDIENTS:

1 Roll Puff Pastry
Plain Flour for dusting
Rapeseed Oil
Shallots - Enough to line the base of the pan when cut into wedges. Trim the roots.
3 Tbsp Soft Light Brown Sugar
4 Tbsp Balsamic Vinegar
2 Sprigs Thyme
1 Sprig Rosemary
1/2 Tsp Sea Salt Flakes
12 Tsp Cracked Black Pepper

You will need a heavy bottomed, ovenproof frying pan and some baking paper. If you don't have a suitable pan you can transfer the shallots to a greased pie dish before adding the pastry.

DIRECTIONS

Roll the pastry on a lightly floured surface to around 4mm thick. Cut the pastry into a circle that measures around 2.5cm more than the diameter of the pan. Place onto a baking tray lined with baking paper and chill for at least 30 minutes.

Heat the oven to around 170°C/Fan 150°C.

Heat a glug of the oil in the pan on a medium heat. Add the shallots, making sure you have enough to cover the base. Cook for 3-4 minutes then sprinkle over the brown sugar.

Turn the shallots and spread them neatly over the base of the pan.

Turn down the heat to a low setting and add the balsamic vinegar along with the leaves from 1 sprig of thyme and rosemary. Sprinkle with salt and pepper then drizzle 1 Tbsp of oil over the shallots. Turn off the heat.

Carefully place the chilled pastry over the pan, tucking it in over the shallots and around the edges. The pan will be hot so be careful not to burn your fingers.

Bake in the oven for 25-30 minutes until the pastry is golden and puffed up.

Remove the pan from the oven and allow to cool for a couple of minutes then place a plate or board, upside down on top of the pan and carefully flip the pan to turn out the tart. (Wear an oven glove to protect your hand and arm during this part incase of drips)

Sprinkle with the remaining thyme leaves and serve!