

## **Roasted Tomato Tart Tatin**

The perfect summer tart: sweet, succulent and juicy. The hands on preparation time is minimal, but the tomatoes do need plenty of time in the oven to get that deliciously slow roasted, caramelised taste. The roasted tomatoes will keep in the fridge for up to a week, so you could always cook them up in advance and bake the tart when you need it. The roasted tomatoes on their own also make a mega addition to summer salads.

- \* Vine tomatoes - 12, large
- \* Olive oil - to drizzle
- \* Balsamic vinegar - to drizzle
- \* Fresh basil - a handful of leaves
- \* Puff pastry - 1 sheet

Preheat the oven to 140 degrees C.

Cut the tomatoes in half horizontally and arrange them cut side up in a roasting tray. Mix a few dashes of olive oil and balsamic vinegar together in a bowl, then brush or drizzle over the tomatoes. Season well with sea salt and black pepper, and garnish each tomato half with a strip of fresh basil.

Bake for about two hours. Remove from the oven and leave to cool a little.

Set the oven temperature to 200 degrees C.

Brush the bottom and sides of a 30cm tart tin with some more olive oil and balsamic. Place the tomatoes, cut side down, in the tin, squeezing them in tightly in one layer.

Top with the pastry sheet (cut if necessary to just larger than the size of the tin). Tuck the edges of the pastry down between the tomatoes and the tin. Bake for 25 minutes, until the pastry is golden brown.

Leave to cool slightly before flamboyantly flipping the tart out onto a serving plate. To achieve this move, place a large plate over the tart tin, then holding the tin and plate together tightly, flip the whole thing over. The tart SHOULD just pop out.