

Cherry Tomato Tarte Tatin - A Stunning 30-Minute Appetizer

Easy Tomato Tarte Tatin Recipe



OVEN
375°F

TIME
40 min

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INGREDIENTS

2 tbsp olive oil
1 tbsp balsamic vinegar
1 tbsp honey
2 cups cherry tomatoes, halved
‰ tsp salt
... tsp black pepper
1 tsp fresh thyme leaves
1 sheet puff pastry, thawed
1 egg yolk
‰ tsp water

Swaps and Notes:

Tomatoes: Grape tomatoes or heirloom cherry tomatoes work just as well.

Vinegar: Apple cider vinegar or red wine vinegar can be used in a pinch.

Pastry: Gluten-free puff pastry works if you're avoiding wheat.

Herbs: Try fresh basil or oregano instead of thyme for a flavor twist.

Vegan version: Skip the egg wash and use plant-based pastry for a fully vegan option.

Step-by-Step Directions:

Preheat the oven to 375°F (190°C). Grease a 9-inch ovenproof skillet or round baking dish.

In a small bowl, whisk together olive oil, balsamic vinegar, and honey. Pour this mixture into the bottom of the skillet.

Arrange the halved cherry tomatoes cut-side down in a single, even layer over the glaze. Sprinkle with salt, pepper, and thyme.

Roll out your thawed puff pastry slightly to fit your skillet, then place it over the tomatoes, tucking in the edges gently.

Mix the egg yolk with water and brush over the pastry for a glossy, golden finish.

Bake for 25-30 minutes, or until the pastry is puffed and golden brown.

Let it cool for 5 minutes, then carefully invert onto a serving plate. Serve warm!

Tips for Success:

Use a non-stick or well-greased skillet to ensure a clean flip.

Let the tart rest for 5 minutes before inverting to help set the glaze.

Don't overfill the pan-one layer of tomatoes is best for even caramelization.

Work quickly with puff pastry so it stays cold and puffs properly in the oven.

Serving Suggestions & Pairings:

An appetizer for a brunch or dinner party

A light lunch with a side of arugula salad and vinaigrette

A vegetarian main with a bowl of chilled gazpacho

A pairing with a crisp white wine or This Blueberry Lemonade on a hot day

Storage and Leftover Tips:

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14. A light lunch with a side of arugula salad and vinaigrette

15. A vegetarian main with a bowl of chilled gazpacho
16. A pairing with a crisp white wine or : This Blueberry Lemonade on a hot day
17. Storage and Leftover Tips: Refrigerate leftovers in an airtight container for up to 2 days.
18. Reheat slices in a 350°F oven for 10 minutes to revive the crisp crust.
19. Avoid microwaving-it will make the pastry soggy.
20. More Recipes You Will Love: Looking for more creative, flavor-packed dishes like this one? Try these ChefManiac favorites:
21. This : Tomato Skillet with Okra and Sausage
22. These : Sheet Pan Quesadillas
23. This : Cajun Chicken Sausage Gumbo
24. A Light : Tangy Chicken Salad
25. These : Chicken Enchiladas

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