

# Tomato and caramelized onion tarte tatin

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## Ingredients

- 2-3 tomatoes
- 2-3 onions
- 1 buratta
- 1 sheet of frozen puff pastry
- olive oil, salt, wine vinegar, honey, balsamic sauce, pine nuts,

## Instructions

1. Cut the onions and fry them with olive oil over low heat until soft and caramelized. Season with wine vinegar, salt and a teaspoon of honey. Cut the tomatoes into slices.
2. Drizzle the honey and balsamic dressing over the baking paper. Arrange the tomatoes, caramelized onions on top of them. Cover with puff pastry and prick with a fork.

## Baking

3. Place in a 170°C oven and bake for 45 minutes.
4. Watch what happens in the tin, my tomatoes released a lot of water and cooked slower than the dough, so I set the oven to heat from below and reduced the heat to 160°C.
5. The cake was ready in 45 minutes. After removing it from the oven, I left it to cool for another 10 minutes, then I covered it with a plate of suitable diameter and turned it over.
6. The pie is delicious to eat warm with fresh burata and basil.

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