

Tomato Tarte Tatin

All-purpose flour
1 (half 17.3-ounce package) frozen sheet puff pastry, thawed
1 Tablespoons olive oil
1 medium (8-10 oz.) onion, chopped
1 large (8-10-oz.) yellow pepper, chopped
Salt, Pepper
1 teaspoon chopped fresh thyme leaves
2 Tablespoons butter
2 Tablespoons sugar
1 1/2 pounds firm ripe plum tomatoes, seeded, cut in half lengthwise
3 ounces goat cheese, crumbled
8 small fresh basil leaves



Directions

Preheat oven to 400 degrees F.

On lightly floured surface, with floured rolling pin, roll pastry into 12 inch square; cut into 12 inch round. Place on waxed paper-lined cookie sheet; refrigerate.

In 12-inch heavy ovenproof skillet, heat oil on medium. Add onion, yellow pepper, and 1/8 teaspoon each salt and freshly ground black pepper. Cook 6 minutes or just until tender, stirring. Stir in thyme; cook 1 minute. Transfer to bowl.

To same pan, add butter and sugar; cook 1 to 2 minutes or until both melt, stirring. Add tomatoes, cut sides down, in single layer; cover, cook 2 minutes, then uncover. Cook 3 to 4 minutes longer or until most of pan juices are reduced and thickened, swirling pan frequently. Turn tomatoes over; sprinkle with 1/4 teaspoon salt and 1/8 teaspoon pepper. Cook 2 minutes or until softened and most of liquid has evaporated, swirling pan frequently. (Any remaining liquid should be thick and glossy.)

Remove pan from heat. Sprinkle onion mixture over and between tomatoes. Carefully invert dough (still on waxed paper) onto mixture in pan; discard paper. Cut six small slits in top of dough. Bake 30 to 35 minutes or until crust is dark golden brown. Cool in pan on wire rack 10 minutes.

To unmold, place platter over top of tart. Quickly and carefully turn platter with skillet upside down to invert tart; remove skillet. Sprinkle tart with 1/8 teaspoon salt, goat cheese, and basil. Serve immediately.

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