



Tarte tatin di pomodorini confit and basil

Ingredients

400g Cirio Pomodorini 2/3 Sweet red onions 200g Cirio Crushed Tomatoes Basilico 40g Sugar 1 roll puff pastry White wine Extra virgin olive oil

Preparation

1. Dry cherry tomatoes and sauté them with half of the sugar and 2/3 spoons of the oil.
2. Meanwhile chop the onions and caramelize them with the other half of the sugar, 2/3 spoons of the oil and some wine.
3. Mix cherry tomatoes and onions and split them in 4 single serve molds cover with a spoon of Basilico sauce.
4. Cover each mold with puff pastry.
5. Cook in the oven for 20 minutes 200°.
6. Take out the tarte Tatin and turn it upside down immediately.

