

Upside-Down Tomato and Blue-Cheese Tart

Servings: 6-8

Prep Time: 20min

Cook Time: 50min



Ingredients

- 18g (4 tsp) salted butter
- 15ml (1 tbsp) olive oil
- 2 garlic cloves, peeled and crushed
- 50g (2 tbsp) honey + extra, to drizzle
- 4 large tomatoes, sliced into 1cm-thick rounds
- leaves of a handful fresh thyme sprigs + extra sprigs, to garnish
- flour, to dust
- 1 x 400g packet store-bought puff pastry, defrosted
- 150g Gorgonzola/blue-mould cheese

Directions

1. Preheat the oven to 200°C. Place the butter and olive oil in an ovenproof skillet with a diameter of 26cm. Place over medium heat until the butter has melted. Add the garlic and fry until soft, about 3 minutes. Add the honey and cook until heated through. Arrange the tomato rounds over the bottom of the skillet. Sprinkle with fresh thyme. Cook until fragrant, about 3 minutes. Carefully turn the tomato rounds and cook on the other side until soft, another 3 minutes. Remove from heat and set aside until needed.
2. Roll the puff pastry out onto a clean, lightly floured work surface. Drape the pastry over the tomato slices in the skillet. Gently fold and tuck the overlapping pastry around the edge of the skillet. Bake in the preheated oven until the pastry turns golden brown, about 30 – 40 minutes.
3. Remove from oven and set aside to cool slightly. When cool enough to touch, turn the tart out onto a plate. Cover with a serving dish and flip once more to reveal the tomatoes. Arrange chunks of Gorgonzola/blue-mould cheese on top. Drizzle with honey. Garnish with thyme sprigs.