

Caramelized Tomato Tarts

Servings: 4

Ingredients

- 4 tablespoons Sugar
- ¼ teaspoon Sherry Vinegar
- 1½ cups Onion Confit, See Recipe
- 4 Roasted Tomato Halves, see recipe
- Nicoise Olives, Pitted & Minced
- 4 each Roasted Garlic, see Roasted Tomato recipe
- 8 ounces Puff Pastry

Method

Make caramel: sugar + 1 tablespoon water in small saucepan. Boil to brown caramel, add vinegar, remove from heat. Pour into ramekins, cool 1 minute.

Add to ramekins in the following order: tomato half, roasted garlic, olives, salt/pepper, onion confit, pastry rounds (cut slightly larger than ramekin).

Bake 20 minutes. Cool 1 minute. Unmold. Serve warm or room temp.