Tomato Tarte Tatin

2# Grape or Cherry Tomatoes, halved lengthwise

1/3 Cup Granulated Sugar

4 Tbsp Butter, cubed

3 Tbsp Red Wine Vinegar

1 Tsp. Fresh Thyme, lightly chopped

1 Tbsp Garlic, slivered

Kosher Salt/Cracked Black Pepper

2 Tbsp Whipped Goat Cheese (see recipe)

1 piece of Puff Pastry, cut into an 8.5” circle, thawed about 15 minutes before use

Preheat oven to 350 degrees

Place the sugar in an 8” saute pan and heat over a medium flame

Cook until the sugar is a dark amber color & remove from the heat

Whisk in the 3 Tbsp of vinegar

Whisk in the 4 tbsp of butter

Season the halved tomatoes with Salt & Pepper

Starting in the middle of the pan, arrange the tomatoes cut side down in a spiral pattern

Keep them as tight and close together as possible

Sprinkle the tomatoes with the thyme and sliced garlic

Gently spread the whipped goat cheese on the puff pastry leaving at least ½ an inch from the outside edge of the pastry

Place the puff pastry, goat cheese side down, on top of the tomatoes

Tuck in the edges if necessary, but be careful not to allow the caramel to seep out and get onto the top of the pastry

Bake @ 350 for about 25 minutes or until the puff pastry is golden brown

Let cool for 2-3 minutes in the pan

When ready to serve, invert a plate onto the top of the pan

With one hand on the plate and the other on the pan, flip the pan over

The Tarte Tatin should release from the pan onto the plate