

TOMATO TATIN

(adapted from Whip + Click)

for the dough:

205 grams (1+1/3 cup) flour

1/2 teaspoon sea salt

118 grams (8 tablespoons) chilled butter, cut into cubes

1 egg

for the filling:

940 grams (2 pounds) plum tomatoes

olive oil

Herbes de Provence to taste

sea salt and pepper to taste

1 large leek, washed and thinly sliced

grated Parmigiano cheese

Make the dough: Sift the flour into a bowl. Add salt and cubed butter and work into the flour with your fingers until the butter pieces are no bigger than lentil size. Add the egg and mix until just combined. If it is too dry, add cold water one teaspoon at a time. Chill for 30 minutes.

Prepare the leeks. By sautéing the slices in a little olive oil, season with salt and pepper. Cook it in a very low heat, stirring often until golden brown. Reserve.

Heat the oven at 350 F. Cut tomatoes in half, core and remove the seeds. Coat the bottom of a 10 inch round dish with olive oil and place the tomatoes skin side down all around the pan. Season with salt, pepper, herbes de Provence and drizzle with olive oil. Bake for approximately 30 minutes or until soft.

Before you take out the tomatoes, roll out your dough to a 10 inch round. Spread the leeks on top of the tomatoes, then add an even layer of grated parmesan. Add the dough on top and tuck the edges in. Bake for another 30 minutes or until the dough is golden brown. To unmold, run a knife around the edges and flip onto a serving dish. Eat!