

Tomato Tart Tatin

Baker: Margaret Mae

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A rustic, delicious “upside down” pie that makes the most of the best summer produce: Tomatoes!

Ingredients

- 1/2 recipe brown butter pie dough (dough recipe included below)
- 4 tablespoons (2 ounces or 60 g) unsalted butter, softened, divided
- 3 small yellow onions
- 1 tablespoon (15 ml) white wine vinegar
- 1/2 cup (120 ml) chicken stock or vegetable broth
- 1/4 teaspoon ground thyme
- 1/2 teaspoon kosher salt, divided
- 1 tablespoon granulated sugar (1/2 ounce or 15 g)
- pinch freshly ground black pepper
- 1 pound (or 450 g) whole cherry or grape tomatoes
- 1/2 cup sharp gouda or cheddar cheese, grated
- 2 tablespoons mustard or pesto *NOTE: contest pie baked with mustard only, to avoid nuts*
- Fresh basil (or thyme) leaves, 1 tablespoon chopped, additional whole leaves for garnish
- 1/4 tsp flaked sea salt for garnish

Directions

Prep Dough: Cover your work surface with cling film and dust with flour. Roll dough into a 10-inch round about 1/4 inch thick. Leave the dough on cling film, and return to fridge on a cold plate to chill for 2 hours or overnight. If resting dough overnight, cover dough tightly with additional cling film.

Prep Oven for Tomatoes: Adjust oven rack to middle position. Preheat oven to 375° F.

Prep Onions: In a medium Dutch oven, melt 1 tablespoon butter over medium-high heat. Add onion and toss with melted butter to coat. Stir in a tablespoon of water to prevent scorching, and cover to steam for 10 minutes, stirring occasionally, until onions are soft and translucent. Uncover and cook to reduce water and stir regularly until onions are golden brown, about 15 minutes. Add vinegar and stock, stir to combine, and scrape up and browned fond on the bottom of the pot.

Simmer onion and stock mixture on medium-low heat, stirring occasionally, until mixture is thickened and jammy, about 5 minutes. Add thyme and 1/4 teaspoon kosher salt. Remove from heat and set aside uncovered to cool.

Prep Tomatoes: Spread remaining butter, softened or melted, evenly over bottom of a 10-inch cake pan or oven-safe skillet. Sprinkle sugar, pepper, and remaining salt evenly over butter, and allow it to cool slightly (this will help your tomatoes stay in place). Arrange tomatoes in an even layer on top of the layer of butter in the pan.

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Roast Tomatoes: Move pan to oven and bake tomatoes at 375° F for 30 to 40 minutes, rotating occasionally, until tomatoes are thoroughly softened, the tomato skins are crinkled, and much of their liquid has cooked off. Allow tomatoes to cool in the pan, and spoon off any excessive liquid that remains.

Assemble Filling: Spoon the caramelized onions evenly across your tomatoes, especially adding it to areas where there are gaps between tomatoes. Sprinkle shredded cheese filling on top of onions, followed by chopped basil or thyme,

Prep Oven for Pie: Increase oven temperature to 400°F.

Add and Shape Crust: Spread your mustard (or pesto, if using) over the dough round only covering the area that will be in contact with the top of the filling, about a 9-inch circle.

Using the cling film to help, flip the dough on top of your assembled filling, sauced-side down. Tuck the edges of your dough down the sides of your pan, tucking your filling in like you're making a bed. Use a sharp knife to carefully cut 3 slits in the center of the shaped dough to allow the steam to escape.

Bake! Bake your pie until crust is deep golden brown, about 30 to 35 minutes, but watch for even browning and rotate your pie if necessary for an even bake after 15 minutes. Once baked, rest your pie in the pan on a cooling rack for 5 minutes to set.

Bravely Flip Your Tart: Place a large, rimmed plate or shallow pie pan over the top of your crust. Protecting your hands with oven mitts, hold the pan tightly to your plat and quickly but carefully flip the tart onto the plate. Gently and evenly lift the pan off of the now-inverted tart, and rearrange any tomatoes that have shifted during the process.

Rest, Garnish, and Enjoy! Allow your flipped tart to cool just enough to avoid burning your tongue, generally about 20 minutes. Finished pie will be rustic and rich in appearance, adjust any filling or crust that may have shifted while flipping. Top with garnishing herbs and flaky sea salt. Serve and enjoy!

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Brown Butter Pie Dough

(Recipe makes enough for 1 double-crust pie or two single crust pies, like the Tomato Tart Tatin)

Ingredients

- 300 g all-purpose flour
- 1 tablespoon sugar
- 1/2 tsp kosher salt
- 2 and 1/2 sticks of butter (divided, you will brown 2 sticks)
- 3 tablespoons (1.5 ounces) cold water

Brown Butter

1. **Prep:** Prepare an ice bath with cool water and a few ice cubes in a large bowl, and another mixing bowl to set inside it. A steel mixing bowl is perfect.
2. **Melt Butter:** In a stainless steel (or other light-colored pan), melt 2 sticks of American-style butter over medium heat.
3. **Brown Butter:** Swirl butter with a rubber spatula, watching closely as foam builds and then subsides. When butter solids at the bottom of the pan begin to turn a caramel color, turn off the heat and continue to swirl as the butter darkens.
4. **Whisk with Water:** After cooking the butter loses all water content, which you must add back in. Add water. It will bubble dramatically, so take care! Place over ice bath being careful not to spill any ice water into the butter, and whisk until the butter cools to the consistency of cake frosting.
5. **Cool completely:** Transfer the whipped brown butter to an airtight container and chill in the refrigerator for at least 2 hours or overnight.

Make Pie Dough

1. **Combine Butter & Flour:** Combine 200 g of flour with 1/2 tsp kosher salt and 1 TBSP of sugar in the bowl of a food processor, pulse to combine. Sprinkle plain and browned butter over the flour mixture and pulse to combine until large clumps form and no dry flour remains.
2. **Add remaining flour:** Add remaining 100 g of flour and pulse until the clumps are broken up, 5-7 times.
3. **Bring Dough Together:** Pour dough into a large bowl lined with cling film. Sprinkle with a little of the cold water at a time, and use a rubber/silicone spatula to fold the dough in on itself. Continue until a smooth dough forms.
4. **Rest Dough:** Use the cling film to help shape dough into a ball and then shape into a thick disk. Wrap disk in cling film and refrigerate for at least 2 hours, up to overnight, before using.

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Oak Park Farmers' Market Vendor Ingredients

- All Purpose Flour: **Brian Severson Farms**
- Rainbow Cherry/Grape Tomatoes: **Nichols Farm and Orchard**
- Onions: **Nichols Farm and Orchard**