

Mini Roasted Tomato Tatins

Makes 2 dozen tatins

2 tablespoons unsalted butter, soften

12 Black Cherry or other small tomatoes

2 tablespoons extra-virgin olive oil

6 large shallots, thinly sliced

2 garlic cloves, minced

¼ cup sherry vinegar

2 tablespoons honey

Salt & freshly ground black pepper

All purpose flour, for dusting

1 pound puff pastry

1 tablespoon snipped chives

1. Preheat oven to 375°. Generously butter two 12 cup mini-muffin pans. Fold a 12 inch square of wax paper or parchment paper into quarters. Trace six 1¼ inch circles close together on the top of the quartered paper. Cut out the 6 circles, cutting through the layers of paper to make 24 small disks. Line the bottom of each muffin cup with one of the liners. Butter the liners.
2. In a medium skillet, heat the olive oil until shimmering. Add the shallots and cook over moderate heat, stirring frequently, until lightly browned, about 8 minutes. Add the garlic and cook for 2-3 minutes. Add the sherry vinegar and honey, season with salt and pepper and cook over low heat until the liquid has evaporated and the shallots are jam like, about 5 minutes. Transfer to a bowl and let cool.
3. On a lightly floured surface, roll out the puff pastry 1/8 inch thick. Using a 1 ¾ inch biscuit cutter, stamp out 24 rounds.
4. Set a tomato half; cut side down, in each muffin cup. Top each with a scant teaspoon of the shallot marmalade and a puff pastry round. Bake for 20 minutes, or until the puff pastry is golden brown
5. Run a knife around the edge of each tomato tatin. Set a baking sheet over the muffin tins and then invert them, giving the pans a firm tap to release the tatins. Replace any tomatoes and shallots stuck to the muffin pans. Discard paper discs, sprinkle with chives and serve at once.

Make ahead. The tatins can be made a day ahead and kept at room temperature in an airtight container. Reheat in a 325 degree oven for 5 minutes.