

Shallot Tarte Tatin

- 6 large banana shallots
- 40g soft brown sugar
- 60g butter
- 8 large sprigs of fresh thyme
- Maldon sea salt
- 1qty rough puff pastry(homemade) or Dorset Pastry Company puff pastry.
- Soft goat's cheese + hard goats cheese
- 200g mixed salad (frisse, watercress, rocket) + other salad bits
- 10 inch Netherton Prospectors Pan.
Simple Lemon French dressing to serve with Salad



Preheat fan oven to 190°C - 200°C depending on its efficiency. Peel the shallots and cut them into slices 1.5cm thick.

Cream together butter and brown sugar until well mixed and smooth. Place a spoonful of this into the dish and spread evenly. Top this with a sprinkle of fresh thyme leaves, a pinch of Maldon salt, and finally the shallot slices, packing them in tightly.

I would advise that you pre-char the pieces to make sure they don't shrink on cooking.

Cook the shallots until the caramel is a decent brown but not black colour. This will ensure you have a lovely caramelization on the shallots. Leave to cool for a short while.

Roll out the pastry to a 4mm thickness and carefully cut out disc to fit exactly into the pan. Place the pastry on top of the shallot mix and bake for about 20 minutes or until the pastry is crisp and caramel is dark brown. The pastry you use will directly affect how long this dish takes to be perfect. Use Dorset Pastry or home-made and it will be only 20 minutes maximum. Use other more national brands and they will take longer.

Once cooked, leave it to cool for a minute and turn out onto a tight-fitting plate. Serve as you like with a few thin slices of goat's cheese, some Thyme flowers/basil leaves and some mixed salad dressed in simple French lemon dressing. Don't refrigerate before serving.