

# TARTE TATIN WITH TOMATO

## *Ingredients*

- 1 SHEET OF PUFF PASTRY
- 100 G SUGAR
- 250 ML LIEFMANS FRUITESSE
- 2 COEUR DE BOEUF TOMATOES
- 1 SPRIG OF ROSEMARY
- 1 TSP RED WINE VINEGAR
- OLIVE OIL

## RECIPE

1. Preheat the oven to 150°C and meanwhile leave the sugar to soak in the Liefmans Fruitesse. After a few minutes, drain off the Liefmans to leave pink sugar.
2. Grease a frying pan with olive oil and then sprinkle the Liefmans sugar all over.
3. Cover the entire base with a double layer of thinly sliced tomato. Then sprinkle over the rosemary.
4. Pop the frying pan into the oven for 10 minutes, pouring off any excess juice if necessary.
5. Increase the temperature to 200°C and lay the pastry over the tomato, pressing it well into the sides, and prick a few holes in the pastry.
6. Return to the oven for 25 minutes. Use a plate to turn the tarte tatin upside down and serve immediately with a nice meat accompaniment. Bon appétit!



**Liefmans**  
ON THE ROCKS