

Tarte Tatin

with onions & burrata

aroma
KITCHEN

INGREDIENTS

- 400g onions, peeled and cut into 1cm thick slices
- 110g caster sugar
- 2 tbsp sherry or Marsala
- 1 tbsp white wine vinegar
- 50g Valio Unsalted butter**
- 1 heaped tsp fresh thyme leaves
- 2 Zannetti burrata cheeses**
- 1 sheet round pre-rolled puff pastry



METHOD

- 1 Start by placing the slices onions on a tray, cover with boiling water and allow to sit for 10-15 minutes. Drain away the water and pat dry with kitchen paper.
- 2 Next, place the sugar and 60ml water into a large pan and cook until dissolved, cooking for 5-6 minutes until golden.
- 3 Add in the sherry or marsala, vinegar, butter and fresh thyme leaves.
- 4 Next, place in the soaked onion slices, packing them together tightly. Lay over the puff pastry and tuck in the edges.
- 5 Trim off any excess and place into the oven at 200°C for 30-35 minutes.
- 6 Take out of the oven and allow to sit for 10 minutes before flipping over onto your serving dish.
- 7 Sprinkle with coarse salt and serve with the burrata split open on top.