

# Tatin of tomatoes and caramelized onions, pancetta chips and Parmesan shavings |

## Recipe for 4 portions

### Description

A savoury version of the famous Tatin pie. Sliced tomatoes and caramelized onions served on a puff pastry and decorated with a few leaves of arugula, crispy pancetta chips and some Parmesan shavings.

### Note

Decorate your plate with a balsamic reduction for its scrumptious visual effect as well as for the perfect flavour match with tomato and arugula.

### Ingredients

#### For the Tatin

- 0.50 Leaf(ves) Puff pastry
- 200 Gr Italian tomatoes
- 300 Gr Red onion
  
- Salt and pepper
- Olive oil

#### For the garnish

- 4 Slice(s) Pancetta
- 40 Gr Parmigiano reggiano
- 4 Handful(s) Arugula salad
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **45 mins**
- Preheat your **four** at **350 F°**

#### General preparation

Cut the tomatoes into thin slices. Chop the red onions. Prepare parmesan shavings using a vegetable peeler. Cut 4 circles of puff pastry, same size as the 4 ramekins you are going to use for your Tatins.

#### Pancetta chips preparation

Place the slices of pancetta on a baking sheet lined with parchment paper. Bake for 10-15 minutes to get crispy chips. Once this step is done, increase the oven temperature to 400F.

#### Tatin preparation

In nonstick skillet, drizzle some olive oil and fry the onion over high heat for a few minutes. Turn down the intensity of the heat and let the onions caramelize slowly for 15 to 20 minutes, stirring occasionally. Place the tomato slices on paper towels. Add salt and let drain for a few minutes. At the bottom of your ramekins: pour a little drizzle of olive oil, place the sliced tomatoes and caramelized onions. Then add the circles of puff pastry and bake in oven for 15 to 20 minutes at 400F.

#### To serve

Unmold the Tatin obtained on each plate. Create a small salad with arugula, a pinch of salt and a drizzle of olive oil and place a portion of this salad on each of the Tatins. Garnish with the pancetta crisps and some Parmesan shavings.

**Bon appétit!**