

Cherry tomatoes tatin with Maille Parmigiano and basil mustard, red onion, thyme and prosciutto, arugula and Parmigiano salad with Maille balsamic vinegar

Recipe for 4 persons



Description

A new way Tatin tart, on a puff pastry base garnish with cherry tomatoes, Maille Parmigiano and basil mustard, thyme, red onion and prosciutto. Serve with an arugula and Parmigiano season salad with Maille balsamic vinegar.

Note

The Maille brand is offering a large choice of mustards, so don't hesitate to switch for another one on this recipe.

Ingredients

For the tatin

- 0.50 Unit(s) Puff pastry
- 1 Box(es) Cherry tomatoes
- 4 Thin slice(s) Prosciutto
- 6 Sprig(s) Thyme
- 80 Ml Maille parmigiano and basil mustard
- 5 Ml Espelette pepper
- 1 Unit(s) Egg

For the salad

- 4 Handful(s) Arugula salad
- 40 Gr Parmigiano reggiano
- 30 Ml Olive oil
- 30 Ml Maille balsamic vinegar

Preparation

- Preparation time **45 mins**

For the preparations

Dice finely the onion. Chop the thyme. Cut 4 circle of puff pastry, the same size as your tart shell.

Shave the Parmigiano. Mix the cherry tomatoes with half of the Maille Parmigiano and basil mustard and the thyme.

For the tatin

Split the cherry tomatoes mix in the tart shells, cover with the puff pastry and close it well. Make some little holes with a knife on the puff pastry, and brush with the egg yolk. Put it in the oven for 20 minutes.

For the salad

Mix the Maille balsamic vinegar, the olive oil, salt and pepper. Pour the vinaigrette on the arugula and mix it well.

For the plating

Take the tatin out of the oven and let it cool down a little bit. In a plate, put a little bit of Chili from Espelette, a handful of arugula, remove the tatin of the shells, put it on the side of the salad. With a pastry brush, spread the other half of the Maille Parmigiano and basil mustard on the tomatoes, roll the prosciutto slices as roses and top the tatin with it. Finish the salad with the Parmigiano.

Bon appétit!