



## Mediterranean Vegetable Tatin

### Ingredients

1 tablespoon olive oil  
1 red onion chopped  
2 cloves garlic thinly sliced  
1 red or orange capsicum deseeded and cut into  
2cm pieces  
350g zucchini topped and tailed and cut into 1cm slices  
1 tablespoon red wine vinegar  
1 tablespoon soft brown sugar  
225g cherry tomatoes  
1 tablespoon fresh chopped parsley  
1 tablespoon fresh chopped marjoram  
freshly ground salt  
freshly ground black pepper  
255g ready made puff pastry  
125g feta or mozzarella cheese

### Directions

Heat the oil in a Le Creuset 25cm Tarte Tatin dish and add the red onion, garlic and capsicum.  
Fry gently until they begin to soften then add the zucchini, red wine vinegar and sugar.  
Cook until the juices in the dish become syrupy and remove from heat.

Add the tomatoes and herbs and season to taste.

Leave the dish to cool slightly.

Roll the pastry to a circle the same size as the rim of the dish and lay over the vegetables, making sure the edges are pushed down around them.

Make two or three steam holes in the pastry.

Place onto the top rack of an oven preheated at 200°C and bake for 20-25 minutes or until the pastry is puffed and golden brown.

Cool for 5-10 minutes then loosen the edge of the Tatin with a knife.

Invert onto a large serving plate. Dice the cheese and sprinkle over the top just before serving. Serves 4 – 6