

Fig tarte tatin

Ingredients:

- 32 pieces of Crop's frozen figs
- 500 g puff paste
- 4 tablespoons caster sugar
- 2 tablespoons red wine vinegar
- 1 tablespoon thyme leaves, chopped



Preparation:

- *Preheat the oven to 190°C. Roll out the pastry to about 3 mm thick on a lightly floured surface and cut out 4 x 15 cm circles. Prick all over with a fork and chill in the fridge.*
- *Put the sugar in a pan with 1 tablespoon of water. Dissolve and then turn up the heat and boil until nut-brown caramel forms. Remove from the heat and add the red wine vinegar and thyme and divide the caramel between 4 individual 10cm tins.*
- *Arrange the figs in the tins, lay the pastry circles on top, tucking in the edges around the figs. Cook on a baking tray for 25 minutes, until the pastry is golden and puffed.*
- *Remove from the oven.*