



“TATIN OF CANDIED TOMATO WITH BASIL, GINGER AND WITH DEUS BRUT DES FLANDRES”



Ingredients (12 tatins)

- 8 Roma tomatoes
- 3 shallots
- 1 clove of garlic
- 1 coffee spoon curry powder
- 3 tablespoons olive oil
- 2cm ginger
- 4 tablespoons sugar
- 1/2 handful basil
- 1 dl Deus Brut de Flandres
- 1 sheet of puff pastry

Pipettes

- 2 dl Deus Brut de Flandres
- 12 plastic pipettes

Preparation

Cut the shallots in very fine strips, chop the garlic finely.

Cut the Roma tomatoes into small dices. Keep 12 nice basil leaves apart and chop the rest finely. Heat the oil and let the curry powder sweat in it.

Add the shallots and garlic and fry until nicely brown.

Now add the Deus beer as well as the Roma tomatoes.

The tomatoes will sweat first, let it all boil down until almost all tomato juice and beer have evaporated.

Now add the grated ginger and sugar and let it stew for another 2 minutes. Take off the heat and stir in the chopped basil.

Fill the moulds with this chutney and cover with the pieces of puff pastry.

Bake in a preheated oven of 180°C.

Let it cool down and carefully lift off the mould.

Serve lukewarm (this really brings out the flavour) with a pipette of Deus.

DOLCE

