Sweet potato Tart Tatin

Upside down Tart

Ingredients

1 Shortcrust pastry dough  
Sweet potatoes  
Herbs from the garden  
Olive oil  
fetta cheese 60g

Method

Peel and slice sweet potatoes thinly, place in glass bowl and add a little water and cover with plastic. Place in microwave for 10 minutes.

Oil your baking paper in tray and add chopped herbs and fetta to bottom of pan, lay sweet potato over top and then rolled pastry on top.

This is an upside down tart, so we are cooking the pastry until crisp and brown in the oven and then when cooked, place service dish on top of baking tray and tip pie out onto plate.

Garnish with caramelized onions and spicy lettuce from the garden.
Caramelized Onions

**Ingredients**
- 5 large brown onions
- 4 tablespoons olive oil
- 4 tablespoons brown sugar
- 2 tablespoons balsamic vinegar
- ¼ teaspoon salt

**Method**
Peel onions, cut in half, then slice into thin strips. Use bear claw fingers so you don't cut yourself.

Heat oil in a large frypan over low heat. Add the onions and salt and cook very slowly for 10 minutes, stirring occasionally to prevent them from catching. Don't be tempted to turn the heat up, as you don't want the onions to burn.

When onions are softened and tinged golden, add sugar and balsamic - this will start the caramelisation process. Cook onion over low heat for a further 5-10 minutes, stirring occasionally, until sticky and caramelised.

These onions will be going on top of the sweet potato tarts as a sweetener and garnish.

Shortcrust Pastry

**Ingredients**
- ¼ cup water
- 240 g plain (all-purpose) flour
- salt
- 180 g butter

**What to do:**
- Place the water in the freezer to get icy-cold.
- Weigh the flour and sift it, along with a pinch of salt, into the bowl of the food processor.
- Set out the chopping board and knife.
- Chop the butter into small pieces and add to the food processor. Using the pulse action, briefly combine the butter and flour until the mixture looks like breadcrumbs. With the motor running, add the icy-cold water. Stop the machine as soon as the mixture forms a rough ball.
- Lightly flour your workbench. Tip out the dough and knead it briefly. Divide the dough in half and flatten each piece into a disc.
- Wrap in plastic film and chill for 20 minutes. The pastry is now ready to use as instructed. Roll out pastry to fit baking tray.
- Lay pastry last on top of sweet potatoes.