

# Caramelized Shallot, Bacon and Blue Cheese Tarte Tatin



## INGREDIENTS:

- 20 large** shallots, peeled, halved lengthwise
- 2 tbsp** olive oil
- ½ cup** balsamic vinegar
- 2 tbsp** unsalted butter
- 1** package frozen puff pastry, thawed
- ...** flour (for rolling out dough)
- 1 cup** ricotta
- 3 cloves** garlic, smashed
- 6 cloves** garlic, roasted (removed from skin and left whole)
- 1½ cups** blue cheese
- 1 lb** thick bacon, cooked and cut into small chunks
- ¼ cup** walnuts, roughly chopped and roasted

## DIRECTIONS:

Preheat oven to 375 degrees. Toss shallots with 2 tbsp of olive oil and season with salt and pepper. Place on a baking sheet and roast until starts to brown, 20-25 minutes. Let cool.

In a small pot, bring vinegar to a simmer on low heat. Reduce by half (approximately 5 minutes) then add in 2 tbsp of butter and set aside.

Place puff pastry inside the pie plate and prick with a fork. cover with parchment and weigh down the paper (with rice or dried beans). Bake until pastry is lightly golden but not fully cooked, approximately 15-20 minutes.

Place ricotta on the bottom of the pie shell and arrange shallots to cover the entire bottom. Drizzle balsamic reduction over shallots. Place chunks of roasted garlic, blue cheese, and chunks of bacon on top of shallots and sprinkle with toasted walnuts.

Bake for another 5-10 minutes until the cheese is melted and the pastry is fully cooked.

Remove from oven and let cool. Serve as an appetizer or side to any meat dish.

*Enjoy with a glass of Meritage!*

