

HOW TO MAKE

Tatins d'echalottes

Shopping list

- 6 oz butter
- 7 oz flour
- 2 lbs shallots
- 3 TBS honey
- Thyme
- Salt and pepper

Step

1

Combine the ingredients for the dough and mix well until you get a ball shape. Keep in the fridge until you use it.

2

Peel the shallots. Melt the butter in a frying pan and add the shallots. Lower the heat and stir until they start to wilt. Add the honey.

Remove the thyme leaves from the stems and add them to the shallots, season with salt and pepper. Cook a few more minutes and remove from the stove.

3

Preheat the oven at 350°. Butter the pan (or individual pans), cover the bottom with parchment paper, add the caramelized shallots, cover with the rolled out dough and tuck edges under the shallots. Cook for 30 minutes.

What you need (serves 6)

- 3.5 oz butter
- 7 oz flour
- A little water
- salt
- 2 lbs shallots
- 2 oz butter
- 2 TBS butter
- Salt and pepper
- 3 TBS honey
- Thyme
- 0.5 oz butter

Marguerite's tip

« Serve with a salad for a great lunch main course or an elegant dinner starter if you make individual ones. »