

Cornbread Tatin

Line the bottom of a cake pan with parchment paper. Coat the interior surface of the pan with softened butter. Arrange confit tomatoes over the bottom of the pan as demonstrated in class. Set aside to make cornbread batter.

Cornbread

Combine

1 ½ cups cornmeal

½ cup flour

2 teaspoons baking powder

½ teaspoon baking soda

1 teaspoon salt

¼ cup grated parmesan cheese

Beat together

2 eggs

1 cup milk

⅓ cup Greek style yogurt

¼ cup melted butter

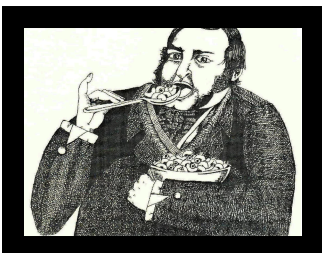
Olive oil and juices from roasted tomatoes.

Chiffonade of 6-8 basil leaves

Combine all and pour over the confit tomatoes.

Bake at 375' for ½ hour or until puffed and golden brown.

Allow to cool for 10 minutes before unmolding.



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