Fig tarte



Recipe by Dominik Hartmann



Preparation
Cooking time
Portions 4

Braised figs and crispy pastry in a Majorcan take on the tarte Tatin – refined with olive oil and fleur de sel. A dessert with a twist by Dominik Hartmann.

Pastry

200 g white flour

50 g sugar

1 pinch of salt

100 g butter, cold, cut into cubes

1 egg yolk

Figs

100 g cane sugar

30 g butter

100 ml red port wine

200 ml grape juice

2 vanilla pods, halved lengthwise, seeds scraped out

1 lemon, some grated zest

¼ tsp ginger, finely grated

10 figs, halved

Tarte

Vanilla ice cream, for serving with the tarte

Some olive oil

Some fleur de sel

Additional information

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