



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

