Fig tarte



Recipe by Dominik Hartmann



Preparation	45 Mins
Resting time	2 Hrs
Cooking time	45 Mins
Portions	4
Appliance	Combair V2000 from 2021

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

Pastry

Mix the flour, sugar and salt in a bowl. Add the cold cubes of butter, then quickly rub in by hand until the mixture resembles breadcrumbs. Add the egg yolk and work into a pastry – do not knead. Cover the pastry and chill for about 2 hours.

Figs

Heat the cane sugar in a wide pan, swirling gently, and caramelize until light golden brown. Reduce the heat, add the butter and port wine, bring to the boil, then reduce. Add the grape juice, vanilla seeds, lemon zest and ginger, bring to the boil, then reduce slightly. Add the figs and briefly warm over a low heat. Remove the pan from the heat and leave to cool.

Tarte

Preheat the cooking space to 180 °C using the hot air mode. Pack the figs tightly into the prepared dish. Reduce the cooking liquid to a syrup and then spread over the figs. On a lightly floured work surface, roll out the pastry about 4 mm thick and place on top of the figs. Put the dish on a wire shelf in the preheated cooking space and bake for about 45 minutes. Take the tarte out of the cooking space and leave to cool for about 10 minutes before inverting on to a plate. Cut the tarte into slices and serve with a scoop of vanilla ice, drizzle over a little olive oil and sprinkle with a little fleur de sel.

(Pre-)heat cooking space to 180 °C with Hot air

Action

Hot air 180 °C for 45 Mins

Accessories

Wire shelf

Tarte Tatin dish (about ø 20 cm), greased and sugared

Additional information

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