



# FIG AND HONEY TART



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Problem-free reheating possible
- Quick and easy preparation



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easy

## INGREDIENTS FOR 1 TART FORM, Ø 26 CM

### FOR THE PASTRY

<b>200 g</b>	Flour
<b>100 g</b>	Butter, softened
<b>1</b>	Egg(s)
<b>50 g</b>	Honey
	Orange zest, grated
	Butter, for the baking tin

### FOR THE FILLING

<b>250 g</b>	QimiQ Cream Base
<b>2</b>	Egg(s)
<b>50 g</b>	Honey
<b>2 tbsp</b>	Flour
<b>400 g</b>	Figs, halved
<b>50 g</b>	Powdered sugar, to dust

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and allow to chill for approx. 30 minutes.
3. Roll out the pastry and use to line a greased tart form (including the rim).
4. For the filling: mix together the QimiQ Sauce Base, egg and honey. Fold in the flour.
5. Pour the QimiQ mixture into the form and decorate with the halved figs.
6. Dust with icing sugar and bake in the preheated oven for approx. 35 minutes (cover with tin foil to prevent burning if necessary).
7. NOTE: the filling will be soft whilst hot, but turns solid when cold.