



FIG AND HONEY TART



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content



25



easy

INGREDIENTS FOR 1 TART FORM, Ø 26 CM

FOR THE PASTRY

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

FOR THE FILLING

250 g	QimiQ Classic, unchilled
2	Egg(s)
50 g	Honey
2 tbsp	Flour
400 g	Figs, halved
50 g	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 tin (including the rim).
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the egg and honey and 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. 50 minutes (cover with tin foil to prevent burning if necessary).
7. NOTE: the filling will be soft whilst hot, but turns solid when cold.