



FIG AND HONEY TART



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 1 TART FORM, Ø 26 CM

FOR THE PASTRY

200 g	AP 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 Sauce Base
2	Egg(s)
50 g	Honey
2 tbsp	AP Flour
400 g	Figs, halved
50 g	Powdered sugar, to dust

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and 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 powdered 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.