



# 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



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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 Classic, room temperature  
**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 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 powdered 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.