

Fig and Honey Tarts

Cuisine: **French**
Food category: **Pastry**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

Preheating:

180 °C

1	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 180 °C	 80 %	
2	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 4		
Name	Value	Unit
all purpose flour	100	g
butter	100	g
icing sugar	80	g
almond flour	70	g
egg yolk	2	pcs
ricotta	250	g
honey	120	g
lemon	1	pcs
walnuts	6	pcs
fresh figs	8	pcs

Nutrition and allergens	
Allergens: 3, 8, Gluten, MILK Minerals: Ca, Calcium, Co, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Potassium, Se, Zn Vitamins: A, B, B vitamins, C, D, E, Kyselina listová, Vitamin A, Vitamin C, Vitamin K	
Nutritional value of one portion	Value
Energy	819.8 kJ
Carbohydrate	66.9 g
Fat	29.6 g
Protein	6 g
Water	7.3 g

Directions

Mix softened butter and powdered sugar. Add the egg yolks and pour in the flour and almond flour and mix.

Roll out the dough into disks 10 cm in diameter and 0.5 cm thick. Cut out using a cutter.

Remove the zest from the lemon and mix it with the ricotta with 1 tbsp of its juice.

Cut the figs into slices and place them on the ricotta.

Drizzle 1 tbsp of honey over each tart and sprinkle with chopped walnuts.