



SHORTCRUST FIGS AND PECAN NUTS

MODERN FIG AND PECAN TART

DIFFICULTY LEVEL



WALNUT SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
PECAN WALNUTS
CASTER SUGAR

g 1400
g 350
g 225
g 150
g 120

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment.

Roll out the pastry between 2 sheets of baking paper and laminate it to a thickness of 4 millimeters and place in the fridge to rest.

Line the micro-perforated molds and spread a layer of approximately ½ cm of Farciforno Fico Cesarin.

Cook in a fan oven at 170°C for the first 5 minutes, then lower to 160°C for another 10-13 minutes with the valve open.

WALNUT STREUSEL

INGREDIENTS

UNSALTED BUTTER 82% FAT
PECAN WALNUTS
CASTER SUGAR
TYPE 00 WHITE FLOUR
SALT

g 500
g 500
g 500
g 500
g 10

PREPARATION

Mix the weak flour with the nut flour, sugar and salt; then add the cold butter and knead until you obtain a pastry-like structure (do not knead too much).

Distribute the mixture onto baking trays and bake in the oven at 160°C for 15-20 minutes.

FINAL COMPOSITION

When the streusel is cold, spread it over the surface of the cake.

Decorate with pieces of CARMELIZED PECAN PIECES, TUTTAFRUTTA Fichi Cesarin, drops of Farciforno Fichi, a NUTS Dobra and gold leaf.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER