

Fig frangipane tart with a Wattleseed pastry



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DIFFICULTY:	Medium
SERVES:	8
SEASON:	Summer/Autumn
PREP TIME:	30 minutes
COOKING TIME:	30–35 minutes
SUBSTITUTES:	You can substitute the fig for any other fruit your heart desires. With the pastry you can add Lemon Myrtle and vanilla bean.

EQUIPMENT:

Knife
Board
Rolling pin
Bowl
Tart tray (22cm)
Mixing bowl
Measuring spoons
Measuring cups

INGREDIENTS:

150gm Butter
125gm C sugar
1 egg
2 tblsp Brandy
1 cup almond meal
1/4 cup plain flour
8 figs
Fig jam or any other jam
1 tblsp Wattleseed

Pastry

1 cup plain flour
1 tblsp of Wattleseed
1/2 cup almond meal
1/3 cup icing sugar
125gm butter
1 egg yolk
1 tsp Vanilla bean ess

METHOD:

- **PASTRY:** Put the flour, almond meal, icing sugar, Wattleseed, butter and vanilla in a food processor and process until it resembles fine breadcrumbs. Add the egg yolk and mix until combined. On a lightly floured bench, knead into a smooth dough, flatten and glad wrap and place in fridge. approx. 30 minutes (I like to make the pastry the day before to ease the time in the kitchen.)
- Preheat oven to 200°C. Roll out the pastry on a slightly floured surface, use the tart tin as guidance and roll out wider than the tin. Press the pastry with love into the tin. You can trim the edges or leave rustic.
- Line the pastry with baking paper and loading. Bake in oven for approx. 10 minutes. Remove the paper and loading and bake for a further 10 minutes or until golden. Remove from oven and set aside to cool slightly. Reduce the oven temp to 180°C.
- **FRANGIPANE:** Cream the butter and sugar together with a mixer until pale and creamy. Add the egg, brandy and mix. Add the almond meal and plain flour and mix with a wooden spoon until combined. Now have a taste.
- **ASSEMBLE THE TART:** spread the jam on the base of the pastry tart. Add the filling and spread evenly (the jam will move to the edges, just let it do its thing) slice the figs in half and place on top of the tart and push down. Sprinkle Wattleseed and caster sugar on top, place on a tray and put in the oven.
- Bake for approx. 30 minutes until cooked. Allow to cool completely in the tart case before removal.
- Enjoy with either a warm custard and cream Chantilly. I do love figs.