



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

PREPARATION

g 1400

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

g 350

Roll out the pastry between 2 sheets of baking paper and laminate it to a thickness of 4 millimeters

g 225

and place in the fridge to rest.

g 150

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

g 120

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

PREPARATION

g 500

Mix the weak flour with the nut flour, sugar and salt; then add the cold butter and knead until you

g 500

obtain a pastry-like structure (do not knead too much).

g 500

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

g 500

g 10

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 Dobla and gold leaf.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER