



SHORTCRUST FIGS AND PECAN NUTS

👤 Advanced level

Modern fig and pecan tart



RECIPE CREATED BY:

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Pasticciere e Gelatiere

WALNUT SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
eggs
Pecan walnuts
caster sugar

1400g
350g
225g
150g
120g

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

unsalted butter 82% fat
Pecan walnuts
caster sugar
type 00 white flour
salt

500g
500g
500g
500g
10g

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.



**Extraordinary
made simple.**