

# SHORTCRUST FIGS AND PECAN NUTS

Modern fig and pecan tart

## **WALNUT SHORTCRUST PASTRY**

#### INGREDIENTS

**TOP FROLLA** 

unsalted butter 82% fat

eggs

Pecan walnuts

caster sugar

#### **PREPARATION**

1400g Mix all the ingredients in a planetary mixer with the paddle attachment.

350g Roll out the pastry between 2 sheets of baking paper and laminate it to a

225g thickness of 4 millimeters and place in the fridge to rest.

 $_{150a}$  Line the micro-perforated molds and spread a layer of approximately  $\frac{1}{2}$  cm

120g 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

#### **PREPARATION**

500g Mix the weak flour with the nut flour, sugar and salt; then add the cold butter

500g and knead until you obtain a pastry-like structure (do not knead too much).

500g Distribute the mixture onto baking trays and bake in the oven at 160°C for 15-

500a 20 minutes.

10g

## **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.