



SHORTCRUST FIGS AND PECAN NUTS

chef Advanced level

Modern fig and pecan tart

WALNUT SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLO

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.
150g Line the micro-perforated molds and spread a layer of approximately 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-
500g 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.