

FIGS CAKE OR CROSTATA DI FICHI



Ingredients (serves 4 people):

7 whole figs washed

15 g of sugar

1 tbsp water

Leaves of a fresh thyme branch

1 orange zest

3 rolled almonds

Dough

75 g unsalted butter
50 g icing sugar
1 pinch of salt
125 g wheat flour
½ tsp vanilla essence
½ lemon zest
1 egg yolk
1 tbsp cold milk

Frangipane Cream

140 g almond flour
25 g wheat flour
125 g unsalted butter
125 g of sugar
1 lightly beaten egg
½ tsp vanilla
½ tbsp grappa

Preparation:

1. Grease a removable bezel with butter.
2. For the dough mix butter, sugar and salt until cream.
3. Mix the wheat flour, vanilla, lemon zest and egg yolk by beating a little by hand or on the processor.
4. When the mixture looks like thick bread crumbs add cold milk.
5. Work until you get a ball of dough and then lightly sprinkle with wheat flour.
6. Wrap in PVC wrap and refrigerate for 1 hour.
7. Remove from fridge and open the dough and cover the pan.
8. Place in freezer for 1 hour.
9. Preheat the oven to 180° C and bake the cake base for 12 to 15 minutes or until slightly golden.
10. Remove from oven and lower temperature to 170° C.

11. To make the frangipane cream put the almond flour in a bowl.
12. Process butter and sugar until light and creamy.
13. Add this cream to almond flour with the beaten egg, vanilla and grapefruit.
14. Stir until smooth.
15. Bring to fridge for at least 30 minutes to stand firm.
16. Remove the stalks from the figs and make 2 cuts on top of each cross-shaped.
17. Then using the thumb press the base of each fig upwards for the purpose of opening.
18. Fill the base of the pie with the cooled frangipane cream and then gently place the figs on the frangipane with the cut side up.
19. Heat sugar with water and sprinkle figs with syrup.
20. Roll some almonds and sprinkle with thyme leaves and orange zest.
21. Bake over preheated fire at 200° C for 40 minutes or until the frangipane cream mixture is firm and golden on the outside but soft on the inside.
22. Allow to cool for about 30 to 40 minutes to serve.