



# RASBERRY & FIG TART

## INGREDIENTS

- 300 g (10.58 oz) pate a foncer which is a sweet shortcrust ([get the recipe here](#))
- 100 g (3.53 oz) almond cream ([get the recipe here](#))
- 500 g (17.64 oz) ripe figs
- 20 or more raspberries
- 20 g (0.7 oz) sugar
- 1/4 tsp ground cinnamon

## PROCEDURE

1. Preheat the oven to 180C (360F) (fan forced) and ensure that both top and bottom elements are on.
2. Roll out the pastry, take a tart tin and line the tart tin with the pastry.
3. Spread the almond cream in a thin layer over the base of the tart.
4. Quarter the figs lengthwise and arrange them to cover the almond cream.
5. Bake the tart in the oven for 40 minutes with the tart sitting closer to the bottom of the oven so that the base of the pastry cooks properly.
6. Sprinkle the cinnamon over the figs.
7. Randomly place the raspberries on top of the figs, together with a few slices of fresh figs. Wait for the tart to cool before eating.