

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Mother's Day 2019 Fig and Quince Tart

Crust:

240g plain flour
180g cold butter
(coarsely chopped)
60ml iced water
Salt
Of course, your Vaporetto
fig and quince jam!

Filling:

3 eggs
150g castor sugar
150g ground almond meal
45g melted butter
75g plain flour, sifted
1/4 tsp baking powder

1. To make the crust, in a food processor, pulse flour and butter until mixture resembles fine crumbs. Add 60ml iced water and pulse until mixture comes together. Turn onto a lightly floured surface, gently knead to combine, wrap in plastic wrap and refrigerate to rest for at least 1 hour.
2. Roll out pastry to a 3mm thick round sheet, line a 25cm diameter tart tin, trim the edges and refrigerate to rest for 1 hour.
3. Preheat oven to 180c. Line pastry crust with baking paper and weight it down (with rice, dried beans or baking weights) and blind bake pastry crust until golden (15-20minutes). This helps the crust to keep its shape while baking. Remove baking paper and weights, bake until base is golden in the centre (10-12minutes), then set aside to cool.
4. Meanwhile, for the filling, whisk the eggs and sugar until pale and light. Fold in ground almond meal, then the butter, then the flour and baking powder.
5. Spread fig and quince jam in the base of the pastry crust, top with the filling, smooth the top and bake until filling is golden and cooked through (tip: prick the centre with a skewer, if it comes out clean then it is cooked through).
6. Cool slightly, then serve with cream or your favourite ice cream (or both!)

Enjoy!