

Fig tart

with blue cheese, walnuts, miel de caña and herbs



YOU CHOOSE

Snack, starter or main



PREPARATION TIME

Preparation time: 10 minutes
 Baking time: 25 minutes



DEPENDS 😊

Serves 2 as a main course and up to 8 as a snack

Ingredients

- 1 tsp butter to grease the tin
- 250g puff pastry from the cooling cabinet
- 200g crème fraîche
- 3 eggs
- 1 pinch nutmeg
- 1/2 teaspoon sea salt
- Freshly ground black pepper
- 3 fresh figs
- 100g Roano Azul or another blue cheese like Roquefort, Gorgonzola or even Stilton
- 30g walnuts
- 1/2 teaspoon Herbs of the Provence
- 2 tbsp Miel de Caña (alternatively maple syrup)
- 3 stalks of fresh thyme

The how to

1. Preheat the oven to 180 °C top and bottom heat. Grease a rectangle of 35 x 12 cm baking tin with butter.
2. Then line the tin with 250g of puff pastry. Press the pastry into the angles and around the edges of the tin.
3. Mix 200g crème fraîche with 3 eggs. Season with a pinch of grated nutmeg, half a teaspoon of sea salt and freshly ground black pepper. Pour onto the pastry in the tin.
4. Pre-bake the pastry with the filling at 180 °C top and bottom heat for 10 minutes.
5. In the meantime, wash, dry and slice 3 figs. Cut 100g of blue cheese into pieces. Roughly chop 30g walnuts.
6. Then top the pre-baked quiche with figs, blue cheese and walnuts. Sprinkle over the herbs of Provence. Drizzle 2 tbsp miel de caña or maple syrup over the top.
7. Bake the fig quiche for another 10-15 minutes. Finally, leave to cool slightly in the tin, remove and serve while still warm. Decorate with the thyme.



Tip

If, by the way, a blue goat's raw milk cheese is too intense for you, you can of course use any other blue cheese or a very mild soft goat's cheese. In this case, however, I would simply use honey instead of miel de caña or maple syrup, as its sweetness suits a cream cheese better.

Wine Tip

PiXel from Bodegas Bentomiz is my choice on this occasion. A white wine made from 90% Pedro Ximenez (yes, you read that right) and 10% Moscatel de Alejandría. A light wine with fruity citrus notes, a bit of pineapple and an enjoyable touch of minerals – simply great with this tart.

¡Qué aproveche!

