



Miele

Fig, almond, anise and custard crostata

By Miele

20 minutes

45 minutes

10-12

Serves

INGREDIENTS

300ml pouring cream
1 teaspoon fennel seeds
1 fresh bay leaf
1 teaspoon ground cinnamon
1 tablespoon honey
3 eggs
1 egg yolk
50g caster sugar
2 teaspoons vanilla paste
6 ripe figs, trimmed and thickly sliced, 1cm
3 tablespoons Maggie Beer Burnt Fig Jam
2 tablespoons demerara sugar

Almond pastry

100g unsalted butter, softened and diced
100g caster sugar
1 egg
1 egg yolk
200g plain flour
70g almond meal

METHOD

Almond pastry

1. Beat butter and sugar in an electric mixer until pale and fluffy.
2. Add egg and yolk and mix until combined.
3. Combine flour, almond meal and a pinch of salt. Add to the bowl and mix until just incorporated and a dough forms.
4. Transfer dough to the bench and lightly knead until smooth. Form into a flat disc and wrap in cling wrap.

Refrigerate for 30 minutes to rest.

Filling

1. Bring cream, fennel seeds, bay leaf and cinnamon to a simmer in a saucepan on medium heat, Induction setting 6.

Remove from the heat and set aside to infuse for 30 minutes.

2. Roll pastry out on a lightly floured surface to 5mm thick and line a 25cm tart tin that has been buttered and dusted with flour,

pressing pastry into corners and sides. Alternatively line 8-10 individual tart tins or rings (7-8cm).

3. Spread the jam over the base of the pastry and set aside until required.
4. Re-heat infused cream slightly and add honey, stirring to combine.
5. Whisk eggs and sugar in a bowl, then strain cream over, add vanilla and whisk to combine.
6. Pour into the tart shell and place into the oven on shelf position 1 and bake on Intensive Bake at 170°C for 20 minutes.
7. Remove tart from the oven and arrange sliced figs over the top of the custard.
8. Sprinkle with sugar, return to t

Hints & Tips

- This recipe is also suitable for individual tarts, the complete cooking time to be reduced to 20 minutes, or until custard is set.
- Carème Vanilla Bean Sweet Shortcrust Pastry is suitable for this recipe if you don't wish to make your own pastry.