

September 2008



## Warm Fig Tart, Almonds and Port Reduction (Beginners) – 4 large tarts, 1 individual

*“Fig season seems to come and go so quickly at the end of summer but I love use them every year on my menu. Martha Stewart loves them too! A couple years ago I made this dessert for her on the show. Warm spicy cinnamon, port and honey are perfect for ripe figs in this tart and so simple to make!” – Johnny*

**Make In Advance:** Although I make my own puff pastry at the restaurant you can use good quality store-bought puff pastry . Make the Cinnamon Almond Cream ahead of time and store in an airtight container either in the refrigerator or freezer. Just bring it to room temperature before assembling the tart. The Honey Spice Syrup, Candied Almonds and Port Wine Reduction can also be made days in advance.

### Cinnamon Almond Cream

1 cup plus 1 tablespoon (250 g) butter, room temperature  
1 1/4 cup (250 g) sugar  
2 1/3 cup (250 g) almond flour  
5 large eggs  
3/4 cup (100 g) flour  
1 ounce Saigon cinnamon

### Honey Spice Syrup

8 whole cloves  
1 cinnamon stick  
1/8 teaspoon cardamom seeds  
2 black peppercorns  
4 whole pieces all-spice  
3/4 cup (200 g) Orange Honey  
1/4 cup (50 g) water  
1 1/2 tablespoons Banyuls vinegar

### Port Wine Reduction

6 cinnamon sticks  
4 whole cloves  
8 black peppercorns  
3 pieces star anise  
1 bottle port  
2 tablespoons sugar

### Candied Almonds

1/4 cup slivered almonds  
1 tablespoon corn syrup  
1/2 teaspoon kosher salt

### Roasted Figs

16 Black Mission figs  
Honey Spice Syrup

### Assembly

1 sheet puff pastry  
Crème Fraiche  
Fleur de Sel

### Cinnamon Almond Cream

Cream the butter and sugar together. Add the almond flour and mix until smooth. Add the eggs, one at a time , scraping down the sides of the bowl after each addition. Add the rest of the ingredients. Continue to mix until smooth.

### Honey Spice Syrup

Combine all the spices and crack slightly. Bring the water and honey to a boil in a small saucepot. Simmer for two minutes, turn off the heat. Add the spices, cover and infuse until cooled then strain. Add the vinegar.

### Port Wine Reduction

Combine all the spices and crack slightly. Combine the port and sugar in a saucepot and bring to a boil. Add the spices and continue to simmer until the liquid has a thick syrup consistency. Strain.

### Candied Almonds

Preheat oven to 300°F. In a mixing bowl rub together the almonds, corn syrup and salt. Spread evenly on an unlined baking sheet. Toss frequently during baking to ensure even color on all of the nuts. Bake until a medium brown color, about 10 minutes. Remove from the oven and cool on the sheet pan. Chop into coarse pieces. Store in an air-tight container.

### Roasted Figs

Preheat the oven to 375°F. Slice the figs in half and toss in Honey Spice Syrup. Macerate for five minutes. Remove figs from syrup and place cut side up on a sheet pan. Roast for approximately 20 minutes basting once with excess syrup. Remove from oven and transfer to a plate. Cover with plastic wrap and reserve at room temperature.

### Assembly

Preheat oven to 375°F. Cut four 4-inch diameter discs of puff pastry. Place on a parchment paper or Silpat-lined sheet pan and cover with another piece of parchment or Silpat and a sheet pan or glazing rack. Bake until a deep golden brown, approximately 20 minutes. Cool to room temperature. Spread a 1/4-inch layer of Cinnamon Almond Cream on the puff pastry disc. Sprinkle with Candied Almond pieces. Place tarts on a lined sheet pan and bake until the cream dries slightly on the edges but still is soft in the center, 5 minutes. Arrange 8 Roasted Fig halves on each tart, standing up and cut side out. Spoon Honey Spice Syrup over tart. Sprinkle fleur de sel on tart. Serve each tart with a drizzle of Port Wine Reduction and dollop of Crème Fraiche.