

Orange-Kissed Fig Tartlets

breakfast > Orange-Kissed Fig Tartlets

A truly exquisite dessert that effortlessly lends itself to creation and sharing.



serves 6
Prep: 20min. Bake: 15min

Shopping LIST:

For the **orange mascarpone**: 100g mascarpone, finely grated zest of ½ small orange, ½ tsp vanilla extract, 2tbsp icing sugar, sifted, 1tbsp milk.

For the **fig tartlets**: butter for greasing, 1 ready-rolled puff pastry sheet, apricot jam, 3-4 ripe figs (very thinly sliced), 1 egg yolk, 1tbsp milk, icing sugar for dusting.

Method:

1. Orange Mascarpone:

- Beat together all the orange mascarpone ingredients until you achieve a smooth cream. This step can be done up to 24 hours in advance, but be sure to refrigerate the mixture during this time.

2. Fig Tartlets:

- Preheat the oven to 180°C (fan) and lightly grease a large baking sheet with butter.
- Cut the ready-rolled puff pastry sheet into rounded shapes, approximately 10cm in diameter, using a sharp knife.
- Place the prepared pastry shapes on the baking sheet. Score a small border of about 1 cm around the edge of each one and prick the center a couple of times with a fork.

3. Assembly:

- Spoon 1 tbsp of apricot jam into the center of each piece of pastry.
- Arrange the thinly sliced figs in a circle on top of each pastry piece.

4. Egg Wash:

- In a small bowl, mix together the egg yolk and milk to create an egg wash.
- Brush the egg wash over the top of the figs and the pastry edges.

5. Baking:

- Dust each tartlet fairly generously with icing sugar.
- Bake for 15 minutes or until the pastry is puffed up and golden around the edges.

6. Presentation:

- After baking, dust the tartlets with additional icing sugar.
- Serve the tartlets warm, accompanied by a generous spoonful of the orange mascarpone.



"bon appétit"

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