

# FRESH FIG TART



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

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**Ingredients :** 4

- 1 pkt ready made puff pastry - 100 g caster sugar - 800 g figs - 125 ml of water

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1. Pre-heat the oven to 200°C/390°F (gas mark 6). Butter the tin and line it with the puff pastry. Prick the base with a fork. Cover it with a circle of greaseproof paper and weigh this down with baking beans to keep the pastry flat. Bake in the oven for 15 minutes.

2. Meanwhile, simmer 4 of the figs in a saucepan with the sugar and water over a low heat until the liquid becomes very syrupy. Pour into the main bowl and blend for one minute.

3. Cut the remaining figs into 4 to 6 pieces, depending on their size, and arrange them in the baked tart shell. Cover with the fig "jam" and return to the oven for 5 minutes.