



Credits: Nicolas Rochette

Wannabe Tarte Tatin

By Chef Rino Duca

INGREDIENTS

FOR THE DOUGH:

4 Eggs
300 gr flour
100 gr sugar
50 ml milk
50 gr butter
Recovered fruit
Baking powder
Ground cinnamon

FOR THE CARAMEL:

100 gr sugar
Water (1 spoon)
Lemon juice

FOR THE COULIS:

150 gr figs
1 lemon

DIRECTIONS

Prepare the caramel by cooking the sugar, lemon and water until it is a hazelnut colored mixture. Pour the caramel on a baking tray of about 24/26 cm diameter.

Clean the fruit and cut it into regular pieces. Place it at the bottom of the baking tray with the caramel. Sprinkle with powdered cinnamon.

Melt the butter, add it to the flour, the baking powder, sugar and eggs and knead. Add milk until the mixture is smooth and homogeneous.

Put the mixture into the baking tray and level it until it covers the fruit completely. Then bake it for 40 min at 170° in the oven. Let it cool.

To prepare the fig and lemon coulis simply blend the peeled figs with the juice of a lemon, then sift. Turn the cake upside down on a serving plate. Cut the cake into slices, serve with the fig coulis and sugar powder.