



ROASTED FIG & RASBERRY TART

Pastry

*3 tablespoons olive oil
2/3 cup almonds, toasted
1/4 cup rolled oats
1/4 teaspoon salt
2/3 cup spelt flour
3 tablespoons maple syrup
1 teaspoon vanilla extract
1/4 teaspoon almond extract - optional*

Filling

*450 grams ripe figs, stemmed and cut in half
2 teaspoons olive oil
2 tablespoons maple syrup
3/4 cup apple juice, plus 1 tablespoon extra
3/4 teaspoon agar flakes
1 teaspoon arrowroot
1/2 teaspoon vanilla extract
2 cups fresh raspberries*

Pastry

Preheat oven 180C. Line a springform tin or pie tin with removable bottom with baking paper and oil lightly.

Grind 1/3 cup almonds, oats and salt in food processor until coarsely ground, transfer to a bowl and stir in flour. Roughly chop remaining almonds, add to bowl and mix well. Drizzle in olive oil and mix with hands. Add maple syrup, vanilla, almond extract, mix until well incorporated. Press the pastry into prepared tin and 1.5 cm up the sides. Prick the bottom of the tart with fork and bake for 18 minutes. Remove from oven and set aside to cool.



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Turn oven temperature up to 200C.

Line a baking tray with baking paper add figs and drizzle with olive oil and 1 tablespoon of maple syrup, toss to coat.

Spread figs out evenly cut side up and roast for 25 minutes until they begin to caramelize and soften. Remove from oven, set aside to cool.

Combine apple juice and agar flakes in a small saucepan and bring to boil over high heat. Whisk, cover pan, reduce heat to low and simmer for 5 minutes or until agar has completely dissolved.

In a bowl dissolve arrowroot with the remaining tablespoon of apple juice and slowly drizzle into hot agar mixture, whisking constantly until mixture returns to a simmer and has thickened slightly. Remove from heat and whisk in remaining maple syrup and vanilla. Set aside for 5 minutes uncovered so mixture thickens slightly but doesn't begin to set.

Place roasted figs in a bowl and pour in warm agar mixture. Stir gently with rubber spatula. Add raspberries and toss gently.

Working quickly transfer mixture to baked tart shell and carefully spread out filling. Refrigerate for 20-30 minutes until filling is set. Serve with Cream of choice.