

Earl Grey flavoured almond tarts with pears and figs

Preparation :
10 minutes

Cooking time :
18 minutes

Difficulty :
Easy



SERVES 4



INGREDIENTS

- 3 cooking pears, Comice or similar
- 3 dried figs
- 125 g of ground almonds
- 2 eggs
- 125 g of butter
- 125 g of caster sugar
- 1 dessert spoon of Earl Grey tea
- a pinch of salt

PREPARATION

Peel and dice the pears and the figs.
Melt the butter.

Mix the tea with a small amount of sugar and blend to a fine powder.

Add to the ground almonds along with eggs, melted butter, rest of sugar and salt.

Whisk until smooth. Preheat the oven to 190/200°C (Mark 7/8).

Grease the moulds with plenty of butter and fill with the casing mixture. Place the diced fruit on top.

Place in the oven and bake for around 15 to 20 minutes.



Figs grow on fig bushes. The best varieties are found in the Izmir region of Turkey.