

Fig and Hazelnut Tart

Serves 4

Ingredients

- 8 figs
- 1 1/2 c. skinned hazelnuts, toasted (6 oz.)
- 2 T. all purpose flour
- 1/2 c. + 1 T. confectioners' sugar
- 1 large egg plus 1 large egg white
- 2 T. unsalted butter, melted and cooled
- 1 T. brandy
- 1/8 t. fresh ground pepper
- 2 t. grated lemon zest

Preparation

1. Preheat oven to 375°.
2. Cut 6 figs into 3/4 inch dice. Set aside in bowl.
3. In food processor, process nuts until medium fine. Sift together flour and 1/2 cup confectioners' sugar; add to nuts; pulse to combine. Add egg white, egg, butter, brandy pepper and zest. Process to combine about 10 seconds.
4. Add batter to figs and mix together.
5. Spray four 3 3/4 inch or one 8 inch tart pans with vegetable oil spray. Divide batter evenly among the pans.
6. Cut remaining 2 figs lengthwise into 6 slices each. Arrange 3 slices over each tart.
7. Place tart pans on a baking sheet. Bake until tarts are set and golden brown, about 40 minutes.
8. Remove from oven and cool slightly. Remove tarts from pans, sprinkle with remaining sugar and serve with Zinfandel or Muscat.

