

Organic Fig Almond Frangipani Tart

Written by Laura Klein



Makes one 10-inch tart

Ingredients:

[Pâte Sucrée or sweet tart dough \(see recipe here\)](#)

10-12 organic figs halved lengthwise
3 tablespoons turbinado or other raw organic sugar
Powdered sugar for dusting

Almond Frangipani:

1 cup whole blanched almonds, toasted and cooled
1/2 cup plus 3 tablespoons sugar
8 tablespoons or 1 stick of organic unsalted butter, softened
1 large egg plus 1 large egg yolk, room temperature
2 teaspoons all-purpose flour
1/2 vanilla bean, halved lengthwise
1/4 teaspoon

Method:

Organic Fig Almond Frangipani Tart

Written by Laura Klein

Rolling the Pâte Sucrée:

Butter a 10-inch round tart pan with a removable bottom. Place it on a parchment-lined baking sheet.

This dough can be a bit tough to roll out because of the butter. This however is what makes this dough so scrumptious. An easy way to do it is to roll out the dough between two pieces of plastic wrap. Place plastic wrap on preferably cool surface, such as marble or the counter top. Place dough in the middle of the plastic wrap and top with the second piece of plastic wrap. Roll out the dough turning it often a quarter turn and flipping it so you can roll out the other side. Check and lift the plastic wrap often to make sure you are not rolling it into the dough or wrinkling it. If the dough becomes too warm while rolling it, put it into the refrigerator for 10 minutes to cool.

When you are finished rolling out the dough, remove one sheet of plastic and center the exposed side down over the tart pan. Remove the top sheet of plastic and press the dough into tart pan. Roll the rolling pin over the edge of tart pan to remove any excess dough. If the dough has splits or cracks, use the excess dough to patch it (you can moisten the excess dough with a small amount of water to bring the dough back together). Let dough rest in the refrigerator for 30 minutes. Meanwhile start the almond frangipani.

