



## **Fig tart with balsamic ice cream**

Serves 8

1 sheet puff pastry  
1 egg, lightly whipped for egg wash  
10-12 figs, halved  
60 gm caster sugar

### Balsamic ice-cream

100 ml balsamic  
2 cups (500 ml) milk  
2 cups (500 ml) pure cream  
3 vanilla beans, split and scraped  
170 g caster sugar  
12 egg yolks

### Crème Patisserie

300 ml milk  
2 vanilla beans, split and scraped  
3 egg yolks  
60 gm caster sugar  
1 TB plain flour  
35g cornflour

For the balsamic ice cream, bring the balsamic vinegar to the boil on high heat, reduce heat to medium and cook until reduced by half. Remove and set aside.

Place the milk, cream, vanilla beans and scraped seeds and 60 g of the sugar in a saucepan and bring to the boil then reduce heat to low. Place the egg yolks and remaining 110 g of sugar in a bowl and whisk until thick and pale.

Pour the yolk mixture into the warm milk/ cream mixture and stir to combine. Cook until the mixture coats the back of a spoon, then strain into a bowl. Chill immediately in the fridge, whisking occasionally. When cold, place in an ice-cream machine and churn according to the manufacturer's instructions.

For Crème patissiere, place milk and vanilla in pot and place in medium heat. Place yolks, sugar, flour and cornflour in a bowl and whisk until smooth. When milk is boiling pour over egg mixture then place back into pot. Place back on medium heat whisking continuously, once boiled cook for a remaining 3 minutes, remove from stove place in a container, remove vanilla bean and cool in fridge.

Pre-heat oven to 180 degrees. Line Baking tray with baking paper.

Cut puff pastry into a 30 cm circle and place on a baking tray. Create a 4cm border by making a slight indentation with a knife to score the puff pastry but not cut through. Using a fork dock the inner circle of pastry. Place into oven for 15 mins or until golden brown then remove from the oven and brush lightly with egg.

Remove cream patissiere from fridge and whisk until smooth. Place the Crème pat onto the inner circle of puff and smooth out. Place the cut figs halves into the sugar to coat the flesh side then place on baking tray. Using a blow torch caramelize the figs and sugar. When cool enough to handle, place figs on top of creme patissiere neatly around the tart.

Swirl balsamic through the ice cream and serve with tart.