

Tatin with figs and ham

CUISIMAGES

Ref :
1210

Type :
Hot starter

Preparation :
15 min
Rest:

Cooking :
20 min
At 180°C

Cost :
  

Difficulty :


Origin :




For 4 persons

- 4 figs
- 4 fine sections of smoked belly of pork
- 1 flaky pastry
- 2 tablespoons olive oil
- 2 tablespoons of balsamic vinegar



Preheat the oven at 180°C for 15 min.

Wash figs. Cut stalks.

Cut figs into 4 to form a flower (see the photo). Gilt figs with olive oil, 1 min on each side over a medium heat.



Remove figs using a skimmer.

Pour the balsamic vinegar in the frying pan, with figs juice, and mix during 1 min using a wooden spatula.



Distribute the juice into 4 tartlet dishes.

Lay figs, skin side above.



Clean the frying pan and gilt belly of pork for 1 min over a medium heat.

Lay them on figs.

Cut 4 circles in the flaky pastry, using a bowl.



Cover the tartlet dishes with flaky pastry bringing back the edges inside.

Charge for 20 min at 180°C.



Recommandation

Serve hot.

Variante

Wine

Cahors