



CHESTNUT-REBLOCHON- RADICCHIO TARTE



SERVES 2

INGREDIENTS

150 g plain wheat flour
120 g chestnut flour
120 g softened butter
1 pinch salt
1 organic egg

3 shallots
500 g radicchio
100 g dried figs
2 organic eggs
150 g Reblochon
2 tablespoons olive oil
30 g pine nuts
100 ml cream
2 tablespoons crème fraîche
1 fresh garlic clove (optional)
Salt, pepper, nutmeg to taste

PREPARATION

Combine all the dough ingredients in a bowl and knead by hand until you have a smooth dough. Shape the dough into a ball, wrap it in cling film and refrigerate for 30 minutes.

Rinse and dry the radicchio and cut it into strips the width of your thumb. Peel the shallots and garlic, cut into strips and braise in a pan with a little oil until translucent. Stir in the radicchio and braise lightly. Season to taste with salt, pepper and nutmeg. Cut up the figs and add. Immediately remove from the heat and let stand in the pan.

Flour a baking sheet or line it with parchment paper. Roll out the dough to about the thickness of a pencil and place it on the baking sheet. Whisk one egg and brush it onto the dough.

Distribute the radicchio-fig mixture on the dough to within an inch of the edges. Slice the cheese and distribute it on top. Fold up the edges of the dough and brush them with egg.



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30 g pine nuts
100 ml cream
2 tablespoons crème fraîche
1 fresh garlic clove (optional)
Salt, pepper, nutmeg to taste

PREPARATION

Whisk together the cream, crème fraîche and 1 egg and season with salt, pepper and nutmeg. Carefully distribute this mixture over the tarte and sprinkle with pine nuts. Preheat the oven to 190°C CircoTherm® convection and bake the tarte on the bottom shelf for 30 to 35 minutes.