



CHESTNUT—REBLOCHON— RADICCHIO TARTE

SERVES 2

INGREDIENTS

150 g	plain wheat flour
120 g	chestnut flour
120 g	softened butter
1	pinch salt
1	free range egg
3	shallots
500 g	radicchio
100 g	dried figs
2	free range eggs (1 used to make an egg wash, 1 to make the sauce)
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

1. In a bowl, combine all the dough ingredients and knead by hand until you have a smooth dough. Shape dough into a ball, wrap it in cling film and refrigerate for 30 minutes.
2. Rinse radicchio, dry and cut into strips the width of your thumb. Peel shallots and garlic, cut into strips and sauté in a pan with a little oil until translucent. Stir in radicchio and lightly sauté. Season to taste with salt, pepper and nutmeg. Cut up figs and add. Immediately remove from heat and let stand in the pan.
3. Flour a baking sheet or line it with parchment paper. Roll out the dough to about the thickness of a pencil and place on the baking sheet. Whisk one egg and brush it onto the dough.

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

5. Whisk together 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 oven to 190°C on CircoTherm®. Bake tarte on the bottom shelf for 30-35 minutes.

