

## **RUSTIC FIG PIE**

### **Ingredients:**

Difficulty: Easy

(makes one pie which is about 30 cm in diameter)

For frangipane (you will use something like a quarter to half of this):

75 gr. ground almonds

75 gr. granulated white sugar

75 gr. butter, soft at room temperature, cut in cubes

1 egg

For tart:

1 pie dough, 30 cm in diameter, about 1.5/2 mm thick (For readers in Finland, who are going to use ready dough: <https://www.myllynparas.fi/tuotteet/pyorea-piirakkataikina-makea-380-g>)

8-10 large figs

About 1/4 to 1/2 of frangipane

1 egg yolk

### **Instructions:**

1. Preheat the oven to 200C.
2. First prepare the frangipane: In a mixing bowl put ground almonds and sugar and beat a little.
3. Add egg and beat. Then add butter, 1 cube at a time, while beating. Once all the ingredients are incorporated, frangipane is ready.
4. Cut figs in 6-8 pieces.
5. Roll out the pie dough so that it is 30 cm in diameter and about 1.5 mm in thickness.
6. Spread frangipane on pie dough, use a little more than 1/4 of it (the rest you can keep in the fridge for something else, in a storage box, for a few days). Leave about 2 to 3 cm around the egg empty.
7. Arrange figs on frangipane as you see in the picture.
8. Fold the empty edge of the pie dough on top of itself. Brush this part generously with egg yolk. Bake on an oven tray with a baking sheet, in the middle rack of the oven, until the edge of the pie is golden brown (around 45 minutes). Leave it to cool for about 15/20 minutes before you eat.