

Comtesse and fresh fig pie



Ingredienten:

Ingredients to serve 4

For the crust

- 150 g flour
- 75 g cold Brugge butter, diced
- 60 g Comtesse, finely grated
- 1 egg
- ¼ tsp fine sea salt

For the filling

- 4 eggs
- 200 mL cream
- 120 g Comtesse, finely grated
- 6 branches of thyme, only the leaves
- ¼ tsp fine sea salt
- black pepper, a few turns of the grinder
- 2 figs, halved

For the finishing

- 4 branches of thyme, only the leaves
- red beet leaf

Preparation:

1. Put the flour, butter, Comtesse, egg and salt in a bowl of a kitchen aid.
2. Mix using the knife until achieving a homogeneous dough.
3. Push the dough flat, package in plastic foil and leave to rest in the fridge for at least 30 minutes.
4. Preheat the oven to 180 °C.
5. Cover 4 small cake tins in baking paper.
6. Roll out the dough into a thin sheet.
7. Cover the cake tins with it, prick with a fork a few times and cut off the overhanging dough.
8. Place another new piece of baking paper on each tin and fill with blind baking weights (ceramic beads or rice).
9. Bake the base for 10 minutes.
10. Remove the weights and the baking paper and bake another 15 minutes.
11. Now whisk the eggs, cream, Comtesse, thyme leaves, salt and pepper together.

12. Fill the pie tins with the mixture.

13. Place the halved fig in the middle with the cut edge upwards.

14. Place in the oven and bake for 20 minutes until golden brown (the egg must be congealed).

15. Take out of the oven, out of the tin and remove the baking paper.

16. Distribute over 4 plates and finish with extra thyme leaves.

17. Serve with red beet leaves.

4 personen

90 min

Starter

2

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