

JINGLE BAKES

Ainsley Harriott's Fig tarte tatin with orange & cinnamon cream

If baking with a child, please supervise them at all times

Ingredients:

- zest and juice of ½ large orange
 - 1 heaped tsp ground cinnamon
 - 10-12 large black figs, stems trimmed, halved lengthways
 - 1 x 375g pack ready-made puff pastry
 - plain flour, for dusting
 - 100g golden caster sugar
 - 60g cold unsalted butter, cubed
 - 25g pistachios, toasted: half finely chopped; half roughly chopped
- For the cream**
- 200ml double cream
 - 1 tbsp icing sugar
 - ½ tsp ground cinnamon
 - zest of ½ large orange
 - ½ tsp orange blossom water, or to taste



Method:

1. Preheat the oven to 200°C/180°C fan/gas 6 and line a baking tray with baking parchment.
2. In a large bowl, mix together the orange juice and half of the ground cinnamon. Add the figs, toss to coat and set aside.
3. Open out the pastry on a lightly floured surface and cut out a disc just bigger than your pan (about 25cm diameter). Place the pastry disc on the lined baking tray and prick all over with a fork. Chill or freeze while you prepare the topping.
4. Place a 24-cm heavy ovenproof frying pan, tatin dish or hobsafe oven dish over a low heat, add the sugar and remaining cinnamon and gently heat, without stirring, until dissolved. Increase the heat to medium and cook for 1-2 minutes until the sugar turns a dark golden caramel colour. Gently swirl the pan/dish, if necessary but do not stir. Remove from the heat and gradually add the cubed butter, stirring or whisking to combine, until the mixture looks like a glossy caramel. Sprinkle over the finely chopped pistachios and orange zest, then snugly pack the figs into the caramel, cut-side down.
5. Place the chilled pastry on top of the pan and use a fork to roughly tuck in the edges, so that when the tarte is turned out it will hold in the caramel. With a sharp knife, prick the pastry a couple of times to allow any steam to escape. Bake for 30-35 minutes or until the pastry has risen and is golden brown in colour.
6. Meanwhile, make the spiced cream. Whisk the double cream with the icing sugar until soft peaks form, then add the cinnamon, orange zest and orange blossom water to taste. Whisk gently until combined. Chill until ready to serve.
7. Remove the tart from the oven and let it rest for 1-2 minutes, then loosen the edges with a blunt knife. Place a large plate on top of the pan and, in one swift movement, invert the tarte onto the plate. Sprinkle with the roughly chopped pistachios. Cut into slices and serve with a spoonful of the spiced cream.

