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revisited fig almond tart cake

Ingredients for 6 to 8 persons:

For the dough:

50g flour
100g sugar
100g almond powder
35g PDO huile d'olive de Provence
1 tbsp baking powder
1 pinch of salt
4 egg whites
About 15 figs

For the ganache and the decoration:

½ gelatine sheet: 1g (optional, it's just to hold it, like for transportation).
60g white chocolate
50Cl whole liquid cream
1 tsp vanilla powder
Some sugar-coated almonds (optional)



Preparation: 30 mins
Cooking: 45 mins
Resting time: 12h

For the ganache:

Put the gelatine in cold water to soften it.
Cut the white chocolate into chunks.

Warm 100g cream with the vanilla in a saucepan. Bring to the boil Off heat, add the softened and drained gelatine.
Pour at once a third of the cream on the chocolate and mix vigorously for it to melt and to create an emulsion.
Do the same for the remaining two thirds. The chocolate has to be completely melted.
Add the remaining cold cream.
Cover with a cling film and set aside in the fridge overnight.

For the dough:

Wash the figs and cut the in 6.
Preheat the oven to 180°C (gas 6) and oil a round mould of 18 cm diameter.
Mix the sugar with the olive oil, then add progressively the almond powder, flour and baking powder.
Whisk the egg whites until stiff and with a spatula, stir it in gently in the previous mixture.
Pour it in the mould, add in the 2/3 of the fig pieces and bake for 40 minutes.
Unmould and let cool on a wire rack.

Before mounting, whip the ganache like a firm chantilly. Put the whole in a pastry bag fitted with a round tip of about 1cm diameter. Cover the top of the tart with ganache 'drops'. On top, place the remaining 1/3 fig pieces.
Optional: Grind the sugar-coated almonds and sprinkle them on top of the tart.

Note: you don't have any sugar-coated almonds? Replace them with roasted flaked almonds.