

PIERRE HERMÉ S FIG, RASPBERRIES AND PORT TART

The Recipe

<https://www.cuisinedaubery.com/recipe/fig-port-tart/>

A delicious fig tart, with a fabulous combination of flavors, figs, raspberries and a delicate flavor of port wine. A top professional recipe by World Top Pastry Chef Pierre Hermé

Chef: Pierre Hermé

Servings: 10

Preparation Time: 3 H

Cooking Time: 10 Minutes

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

Ingredients

For a 6.69" (or 6 11/16" or 17 cm) in diameter tart

*Dough

1/2lbs Sweet Shortcrust Pastry (230 grams) For the recipes, see [HERE](#)

*Figs Raspberries Jam

1/4 lbs Figs (100 grams)

1/4 Cup Raspberries (60 grams)

3 Tablespoons Sugar (40 grams)

1 teaspoon Powdered Pectin NH (3 grams)

*Raspberries

3 Tablespoons Raspberries (50 grams)

*Chocolate Port Ganache

2 oz Milk Chocolate (50 grams)

4 Tablespoons Cream (50 grams)

1 Tablespoon Port Wine (15 grams)

2 Tablespoons Sugar (30 grams)

1 tablespoon of Vanilla Extract

*Decoration

10 Figs

14 Raspberries

For a 7.87" (or 7 7/8" or 20 cm) in diameter tart

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*Dough

3/4lbs Sweet Shortcrust Pastry (318.3 grams) For the recipes, see [HERE](#)

*Figs Raspberries Jam

5 oz Figs (138.4 grams)

1/3 Cup Raspberries (83 grams)

4 Tablespoons Sugar (55.3 grams)

1 teaspoon Powdered Pectin NH (4.1 grams)

*Raspberries

1/3 Cup Raspberries (69.2 grams)

*Chocolate Port Ganache

3 oz Milk Chocolate (69.2 grams)

1/3 Cup Cream (69.2 grams)

1 Tablespoon Port Wine (20.7 grams)

3 Tablespoons Sugar (41.5 grams)

1.3 tablespoons of Vanilla Extract

*Decoration

13.8 Figs

19.3 Raspberries

For a 7.87" (or 7 7/8" or 20 cm) in diameter tart

*Dough

13 oz Sweet Shortcrust Pastry (385.1 grams) For the recipes, see [HERE](#)

*Figs Raspberries Jam

6 oz Figs (167.4 grams)

1/2 Cup Raspberries (100.4 grams)

1/3 Cup Sugar (66.9 grams)

1 teaspoon Powdered Pectin NH (5 grams)

*Raspberries

1/3 Cup Raspberries (83.7 grams)

*Chocolate Port Ganache

3 oz Milk Chocolate (83.7 grams)

1/3 Cup Cream (83.7 grams)

2 Tablespoons Port Wine (25.1 grams)

4 Tablespoons Sugar (50.2 grams)

1.6 tablespoons of Vanilla Extract

*Decoration

16.7 Figs

23.4 Raspberries

For a 9.44" (or 9 29/64" or 24 cm) in diameter tart

*Dough

1 lbs Sweet Shortcrust Pastry (458.4 grams) For the recipes, see [HERE](#)

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*Figs Raspberries Jam

7 oz Figs (199.3 grams)

1/2 Cup Raspberries (119.5 grams)

1/3 Cup Sugar (79.7 grams)

1 teaspoon Powdered Pectin NH (5.9 grams)

*Raspberries

1/2 Cup Raspberries (99.6 grams)

*Chocolate Port Ganache

1/4 lbs Milk Chocolate (99.6 grams)

1/2 Cup Cream (99.6 grams)

2 Tablespoons Port Wine (29.8 grams)

1/4 Cup Sugar (59.7 grams)

1.9 tablespoons of Vanilla Extract

*Decoration

19.9 Figs

27.9 Raspberries

Steps

Here's the recipe video: