



FINCH + FENNEL

# Prosciutto Fig & Maple Syrup Tart

COOK TIME: 30 minutes

YIELDS: 8 servings

## INGREDIENTS:

- 1 Puff Pastry, thawed or fresh
- 8 oz Crème Fraîche, softened
- 1 qt Fresh Figs (about 15 figs)
- 1-2 Tbsp F+F Small Batch Vermont Maple Syrup
- 4 oz Prosciutto, sliced

## DIRECTIONS:

1. Prepare your puff pastry by laying it on a parchment-lined sheet tray.
2. Preheat the oven to 375°F.
3. Crimp the edges with a fork, creating a ¼ inch border along the edge.
4. When your crème fraîche is softened enough, spread it on the pastry from the center up to the ¼ inch crimped border.
5. Cut the figs into pieces of about ½" to ¾" thickness & lay them over the crème fraiche.
6. Drizzle F+F Small Batch Vermont Maple Syrup on top before baking.
7. Bake for 25 minutes at 375°F, until the tart begins to bubble & the edges brown.
8. Remove the tart from the oven & let it rest for 5 minutes. After it has cooled for 5 minutes, lay down the slices of fresh prosciutto. Slice the tart & serve.



*Enjoy!*

