

PUMPKIN AND FIG TART

Uwe Seegert, Head Chef at the "Grand Restaurant" (Tschuggen Grand Hotel)

INGREDIENTS

For the pastry

- 120g plain flour
- 120g whole wheat flour
- 120g vegan butter
- 50g almond flour
- 20g agave syrup
- 60g water
- 5g salt

For the filling

- 350g silky tofu
- 175g oat milk
- 60g whole wheat flour
- 10g tapioca starch
- 20g agave syrup
- 5g baking powder
- 10g salt
- Grated nutmeg

For the topping

- 300g hokkaido pumpkin cut into cubes
- 4 figs cut into quarters
- Grated nutmeg

METHOD

Mix all the ingredients for the pastry and knead until all ingredients have been fully combined. Leave the pastry to rest for 20 minutes in the fridge. Then roll it out and line a 26cm tart tin with it. Blind bake at 180°C for 15 minutes.

In the meantime, mix the ingredients to make the filling until creamy and taste for seasoning. Pour the filling onto the pre-baked pastry and distribute the topping evenly on top. Bake at 180°C for 25 to 30 minutes until done. Allow to cool and cut into slices. Serve with salad.

