



Fig Tart, Sweet Corn Ice Cream
By Johnny Iuzzini Pastry Chef

(Beginners) – makes about 25 servings

“Some desserts are satisfying but for me a fig tart is just about the best. A late summer favourite that in some form is always on the menu. Corn is a sweet and salty compliment to fig and caramel.” - Johnny

Make In Advance: Have the ice cream and fig dough done in advance. The fig filling can be made ahead of time and store in the refrigerator. Bake the streusel and store in an air tight container.

Ingredients

1130 grams unsalted butter

480 grams sugar

10 large eggs

150 grams milk

20 grams vanilla extract

40 grams baking powder

1380 grams all purpose flour

1800 grams cornmeal

30 grams salt

Fig filling

450 grams figs, dried

3/4 cup water

112 grams sugar

100 grams Madeirs

100 grams 8 brix verjus

900 grams figs, fresh

Sweet corn ice cream

10 fresh corn cobs

1 quart whole milk

150 grams glucose syrup

32 grams trimoline

90 grams milk powder

150 grams whole eggs

115 grams sugar
5 grams stabilizer
330 grams heavy cream
Corn nut streusel
250 grams unsalted butter
50 grams sugar
50 grams brown sugar
200 grams all purpose flour
150 grams corn nuts, course ground into a flour
4 grams salt
Madeira caramel
1000 grams sugar
6 grams salt
200 grams Madeira
200 grams 8 brix Verjus
100 grams water

Fig Dough

Beat butter, sugar, egg, milk and vanilla until well blended. Add dry ingredients. Mix well and refrigerate. Roll to 2 1/3 on a sheeter or 1/8-inch thickness.

Fig filling

Dice the dry figs, combine with the water, Madeira, verjus and sugar and cook down until they begin to get tender. Add the fresh figs and cook until it becomes a loose jam.

Sweet corn ice cream

Cut the corn off the cob. Sauté in a small amount of sugar and butter until slightly caramelized and very tender. Place it in the blender and cover with the milk. Puree until smooth. Strain through a fine mesh strainer and rescale milk to original volume. Place in a pot and add glucose syrup, trimoline, milk powder and bring to a simmer. Combine the sugar and stabilizer and whisk into the eggs. Add eggs to liquid, cook to 82°C, strain and chill. Once cold, mix in cream and freeze in Paco canisters and freeze or process in ice cream machine according to manufacturer's instructions.

Corn nut streusel

Blend the butter, sugars, salt and flours together slightly. Add the corn nuts and blend until you get a streusel texture. Chill, grate and bake at 325°F until golden brown.

Madeira caramel

Cook the sugar and salt to a deep amber caramel, deglaze with the water, add the Madeira and verjus and cook until smooth. Strain and chill

Assembly

Mold tarts with fig tart dough. Bake tarts at 350°F until golden brown. Fill with Fig filling. Spread the caramel creatively across the plate. Scoop corn ice cream onto the streusel. Garnish with freeze dried corn.

Garnish

Roasted freeze dried corn