



15 h



10 PAX



VEGETARIAN



KCAL\*  
212

#### NUTRITIONAL INFORMATION (by ration)

2,8	Protein
23,2	Carbs
11,6	Total fat
1,7	Saturated fat
7,9	Monounsaturated fat
1,3	Polyunsaturated fat
0,01	Cholesterol
1,7	Fiber
0	Sodium

#### ALLERGENS gluten

\* Kcal by ration



DESSERTS

## FIG, PEACH AND BERRY CAKE WITH TANGERINE OIL

PONS

USE:



**PONS SELECCIÓN FAMILIAR**  
EVOO Arbequina



**PONS CITRIC WITH TANGERINE**  
EVOO with Tangerine



**PONS APPLE VINEGAR**  
Apple Vinegar

PAIR:



**FLOCS ROSÉ**  
Cava Brut Rosé



**FLOCS**  
Cava Brut

#### INGREDIENTS

**350 g** Puff pastry with Fennel Oil

For the filling:

**200 g** Figs

**200 g** Vineyard peach, washed and peeled

**50 g** Berries

**60 g** Lavender honey

Pons Selección Familiar Arbequina EVOO

Pons Citric with Tangerine

Pons Apple Vinegar

Beaten egg

#### ELABORATION

1. Knead the dough and let rest, covered, for 2 hours. ❄️

While the dough is resting: ❄️

2. Chop the figs into slices. They may be peeled before.

3. Peel the peaches and slice them into half-moon segments.

4. Sprinkle the work surface with flour and roll out the dough with a pin.

5. The dough may be round or rectangular but must be thin (3 mm).

6. After rolling out the dough, place the figs and peaches on top.

7. Brush the edges of the cake with beaten egg.

8. Spread the honey over the fruit of the cake before baking.

9. Line a baking sheet with backing paper and place the cake on top.

10. Preheat the oven to 180 °C.

11. Place the baking sheet in the middle of the oven and cook for about 15 minutes. 🔥

12. The cake should end up crunchy and the fruit well caramelized. 🔥

13. When the cake is done, decorate it with berries. ❄️

14. While serving, garnish the cake with a drizzle of Pons Citric Tangerine. ❄️

Add a few drops of Pons Apple Vinegar to provide a refreshing touch of magnificent acidity.

#### UTENSILS



Oven and tray



Backing paper



Scales



Rolling pin

#### OBSERVATIONS

Feel free to take advantage of the fruits in season to make this type of cake.



High heat



Medium heat



Low heat



Freezing



Refrigeration

Fresh