

Lombardino's Fig and Gorgonzola Tartlets

Makes 4 dozen 1 1/2" to 2" tartlets

4 dozen partially-baked tart shells -- you may buy pre-made, or prepare your favorite tart dough recipe.

For The Fig Purée:

1 1/2 cup dried mission figs, stemmed and halved
1 shallot, peeled and sliced
2 sprigs thyme, leave whole
1 sprig rosemary, leave whole
1 1/4 cup port wine
1 tbsp red wine vinegar
1/2 tsp salt
1/4 tsp pepper

In a small saucepan, combine figs, shallot, herbs, and port wine. Bring to simmer over medium heat. Let port wine reduce until it just coats the bottom of the pan. Reduce the heat if needed, making sure not to burn the port. Remove the herbs sprigs and transfer figs, shallot and port to a food processor. Mix in red wine vinegar, salt, and pepper and blend until smooth. Let cool before piping into tart shells.

For The Gorgonzola Mix:

10 oz. gorgonzola cheese
2 oz. cream cheese, room temperature
2 tbsp butter, softened
2 eggs
1 tbsp flour
1/2 tsp salt
1/4 tsp pepper

Cream together the gorgonzola, cream cheese, and butter.
Mix in eggs. Stir in flour and seasonings.

Put both mixtures in pastry bags fitted with a 1/2" plain tip.

Pipe a scant teaspoon of fig purée in the bottom of each tartlet shell. Use a moistened finger to press down any peaks on the fig purée.

Pipe the gorgonzola mixture over the fig purée using about 2 teaspoons.

Bake tartlets in a preheated 350° oven for 20 minutes, or until puffy and starting to turn golden. Let tartlets cool for 10 minutes before enjoying.