




# Long Weekend Baking Recipes



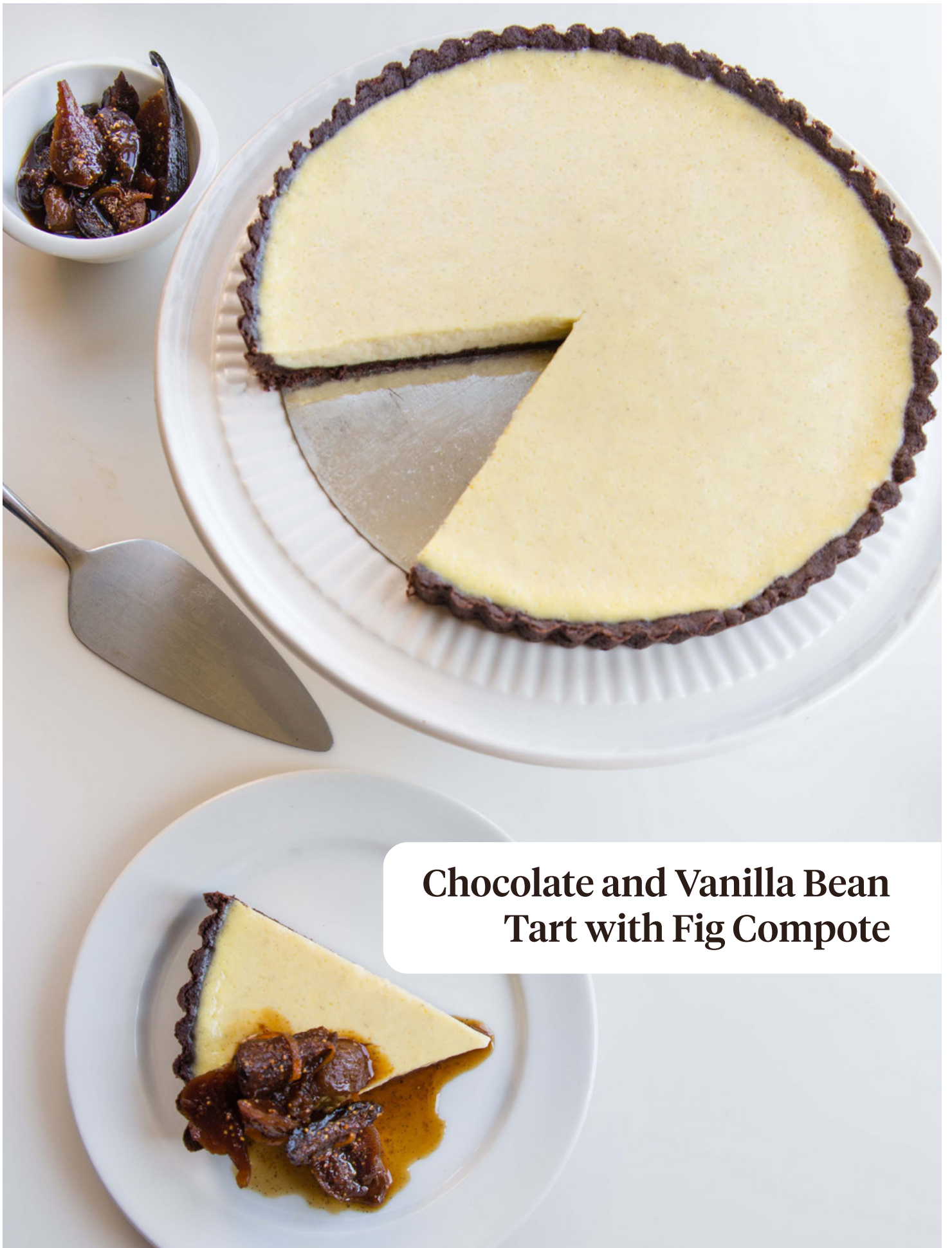


#LongWeekendBaking was a collaboration between [Valley Fig Growers](#), [Rodelle Inc.](#), and [Alice Medrich](#)

As part of the collaboration, Alice Medrich hosted a Baking Class to make her Chocolate and Vanilla Bean Tart with Fig Compote. Click [here](#) to view the class, step-by-step baking, and learn more about Rodelle and Valley Fig Growers.

#### RECIPE INDEX

1. Chocolate and Vanilla Bean Tart with Fig Compote .....	3
2. Fig Slab Pie .....	6
3. Double Chocolate Fig Granola .....	9



**Chocolate and Vanilla Bean  
Tart with Fig Compote**



# Chocolate and Vanilla Bean Tart with Fig Compote (Serves 10-12)

## Ingredients for the Compote

- 6-7 ounces (170-200g) [Orchard Choice or Sun-Maid California Dried Golden and/or Mission Figs](#)
- boiling water
- 2 organic or unsprayed medium oranges
- 1/4 cup (50g) sugar
- 1 [Rodelle Gourmet Vanilla Bean](#)
- Pinch salt

## Ingredients for the Crust

- 3/4 cup (96g) all-purpose flour
- 1/4 cup (21g) [Rodelle Gourmet Baking Cocoa Powder](#)
- scant 1/3 cup (60g) sugar
- 1/3 teaspoon salt
- 6 tablespoons (85g) unsalted butter
- 1 teaspoon [Rodelle Vanilla Extract](#) (or [Rodelle Vanilla Paste](#))

## Ingredients for the Filling

- 3 large eggs
- 1/4 cup plus 2 tablespoons (75g) sugar
- 1/8 teaspoon salt
- 1 1/2 teaspoons [Rodelle Vanilla Paste](#)
- 1 1/2 cups (340g/12oz) plain full fat Greek yogurt
- 1 egg yolk, lightly beaten with 1/2 teaspoon of water and a pinch of salt

## Make the Compote

Remove the stem tips and cut the figs in quarters. Put the figs in a small saucepan and add enough water to cover them. Bring the water to a boil. Cover the pan and remove it from the heat. Let figs soften for at least an hour (longer is fine). Do not drain the figs, the water will be used to cook them.

Use a vegetable peeler to peel 3 wide strips of zest from one of the oranges. Add zest strips to the pot with figs and water. Juice the oranges and add the juice to the pot. Add the sugar and pinch of salt.

[Split the vanilla bean lengthwise](#) and add both halves to the pot. Bring the fig mixture to a simmer and cook, stirring from time to time, until the liquid is reduced and thickened to the consistency of maple syrup (it will thicken even more as it cools).

Set the pan aside to cool. Refrigerate until needed. The compote keeps in the fridge for at least a week.

## Make the Crust

Position a rack in the lower third of the oven and preheat the oven to 350 degrees Fahrenheit.

In a small bowl, whisk to blend the flour, cocoa, sugar, and salt.

Melt the butter in a small saucepan, taking care not to simmer it. Off heat stir in the flour mixture and vanilla. Mix to form a soft paste. Scrape the mixture into the tart pan.

The dough may seem much softer than other tart doughs. Use the heel of your hand and then your fingers to spread the dough all over the bottom and up the sides of the pan. Press it squarely into the corner with the sides of your index finger to prevent extra thickness at the bottom edge, and press it as evenly as possible up the sides of the pan, squaring off along the top edge. Have patience; there is just enough dough (although you may not think so at first). If there is too much dough in one place (or hiding in the corners of the pan), pinch or scrape it off and move it elsewhere. *Here's a final trick for a perfectly*

## Equipment Needed

- 9 1/2-inch fluted tart pan with removable bottom
- rimmed baking sheet
- pastry brush

*even crust: Press a sheet of plastic wrap against the bottom and up the sides of the pan and lay a paper towel on top. Set a straight-sided, flat-bottom cup on the towel; press and slide the cup all over the bottom and into the corners to smooth and even the surface. Prick the bottom all over with a fork.*

Set the tart pan on a baking sheet and bake 15-20 minutes until the shell looks set and is dry-ish to the touch.

## Make the Filling

While the crust is baking, make the filling: whisk the eggs with the sugar, salt, and vanilla in a medium bowl. Whisk in the yogurt. (The order in which the ingredients are mixed makes a difference in the smoothness of the filling, so it's yogurt into eggs rather than eggs into yogurt!)

When the crust is ready, remove it from the oven and turn the temperature down to 325 degrees Fahrenheit. Brush the bottom of the crust very gently with a thin layer of the beaten egg yolk to moisture proof it. Return the crust to the oven for 2 minutes to set the yolk.

Pour the filling into the hot crust and spread it evenly. Return the tart to the oven and bake until the filling is set around the edges but, when the pan is nudged, quivers like super jiggly gelatin in the center, 15 to 20 minutes. Check often in the last few minutes, as over baking will destroy the silky-smooth texture of the filling. Cool the tart completely on a rack. Refrigerate. The tart is best on the day it's made, but leftovers may be kept in a covered container in the refrigerator for a day or two.

Recipe created by [Alice Medrich](#)



## Fig Slab Pie





# Fig Slab Pie (serves 12-15 bars)

## Ingredients for the Filling

- 1 lb [Orchard Choice or Sun-Maid California Dried Figs](#), halved (quartered if large) and stem tips removed
- 1 ½ cups hot water
- ½ tbsp [Rodelle Vanilla Paste](#)
- 1 tsp [Rodelle Gourmet Vanilla Extract](#)

## Ingredients for One Pie Crust

- 2 1/2 cups all-purpose flour
- 1 tbsp confectioners' sugar
- 1 tsp salt
- 1 cup (2 sticks) cold unsalted butter
- 1/2 cup ice cold water

## Ingredients for Whipped Cream

- 1 cup heavy whipping cream
- 1 tbsp sugar

## Directions for Filling

1. Soak the dried figs in the hot water for 15–20 minutes or until softened. Pulse in Food Processor until no large chunks remain.
2. Fold in Vanilla Paste and Vanilla Extract.

## Directions for Crust and Assembly

1. Combine the flour, confectioners' sugar, and salt in a mixing bowl. Whisk briefly to combine, then place this dry mixture in the freezer for an hour. (You can place in a plastic, if you're pressed for space.)
2. Cut the cold butter into 1/2-inch cubes and put the cubes on a plate. Refrigerate the butter for 1 hour. There's no need to cover it with plastic. Put the 1/2 cup cold water in the fridge, in a 1 cup spouted measure.
3. When you're ready to proceed, transfer the dry mixture to a food processor; pulse once or twice, to mix. Remove the lid, scatter the butter over the dry mixture, then pulse the machine about 10 times or until the butter is broken into small pea-size pieces.
4. Gradually, in about a 10-second stream, pour the water through the feed tube, pulsing the machine as you add it. When all the water is added, continue to pulse until you have small, uniform crumbs. Stop the machine before the crumbs start clumping or gathering around the blade in a ball.
5. Dump the crumbs into a large bowl and pack/gather them lightly. Place the dough in a gallon freezer bag, fold over the open edge to make a large rectangle, then roll the dough toward the edges to square up the sides. Place the bag in the fridge for 1 to 2 hours; longer is fine.
6. When you're ready to roll, cut the bag open, remove the dough, and roll the dough into an 18- by 13-inch rectangle on a floured surface. Line the pan with the dough, keeping the edge of the dough flush with the top of the pan. Refrigerate the shell for at least one hour. Makes one large slab pie shell. Repeat all steps for a Top Crust if desired.
7. After the crust has been made and lined in the pan, gently pour the filling into the crust. Smooth filling evenly with back of spoon or knife. If desired, place top crust over the filled pie.
8. Bake for 35 minutes or until crust is golden brown.

**NOTE:** To make the dough by hand, proceed as above but only chill your ingredients for about 30 minutes. (If everything gets too cold, it's hard to cut in the butter.) Using a pastry blender, cut the butter into the flour until your butter is broken into small pea-size pieces. Sprinkle on half of the water and lightly mix it in with a fork. Repeat, adding the remaining water 2 tablespoons at a time. Add - additional ice water as needed - 1 teaspoon at a time - tossing and mixing the dough until it forms crumbs that hold together when pressed between your fingers. Gather the dough and proceed as above.

### Directions for Whipped Cream (make at end prior to serving)

1. Add all ingredients to a mixer with the whisk attachment and whip until light and fluffy.

Recipe created by [Rodelle Inc.](#)





**Double Chocolate  
Fig Granola**





# Double Chocolate Fig Granola

## Ingredients

- ½ cup granulated sugar
- ½ cup water
- 1 teaspoon [Rodelle Pure Vanilla Extract](#)
- 4 cups rolled oats
- 6 tablespoons canola oil
- 1 teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 6 tablespoons [Rodelle Baking Cocoa](#)
- 1 cup [Orchard Choice or Sun-Maid California Dried Mission Figs](#), stems removed and quartered
- 1/2 cup semisweet chocolate chips

## Directions for Compote

1. Preheat the oven to 275°F.
2. Make Vanilla Simple Syrup: Combine sugar and water in a saucepan over medium heat. Cook for 7 minutes or until sugar dissolves, stirring occasionally. Stir in vanilla extract off-heat.
3. In a mixing bowl, combine the oats, oil, simple syrup, salt, cinnamon, and cocoa powder until oats are coated. Transfer to a rimmed baking sheet.
4. Bake for 32 minutes, removing from the oven to gently stir every 8 minutes (a total of four times). Remove from the oven and stir in the figs and half the chocolate chips.
5. Cool the granola. Then, stir in the remaining chocolate chips.

Recipe Created by [Annelies Zijderveld](#)





## About Alice Medrich

Author, pastry chef, and teacher, Alice Medrich is one of the country's iconic experts on chocolate and chocolate desserts. Since 1976, when her renowned shop, Cocolat, opened and her first dessert feature (of many) appeared in a national publication, Alice's innovative ideas and recipes and her insistence on quality ingredients have influenced a generation of confectioners, pastry chefs, and home cooks. Among her early accomplishments, Alice is credited with popularizing chocolate truffles in the US and introducing the larger "American" chocolate truffle, which quickly became a mainstream confection.

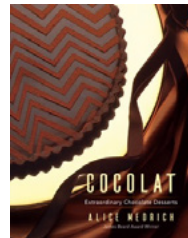
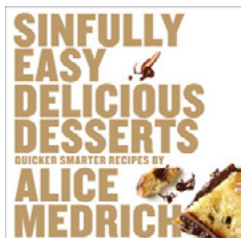
The New York Times recognized Alice for creative leadership in the decades that saw the gourmet and specialty food segment take on national culinary stature. She is a featured case study in *Growing a Business*, Paul Hawken's book and TV series profiling successful entrepreneurs. Alice's other television appearances include the Food Network's *Chef Du Jour* and *Baker's Dozen*, Julia Child's PBS series *Baking with Julia*, and Joan Nathan's *Jewish Cooking in America*.

After selling her interest in Cocolat in 1989, Alice became an award-winning cookbook author, with more cookbook-of-the-year awards and best in the baking category awards than any other author. Her first and second books, *Cocolat: Extraordinary Chocolate Desserts* (Warner Books, 1990) and *Chocolate and the Art of Low-Fat Desserts* (Warner Books, 1994) received James Beard Cookbook of the Year awards; and *Bittersweet: Recipes and Tales from a Life in Chocolate* (Artisan, 2003) won the Cookbook of the Year award from the International Association of Culinary Professionals. In 2007, *Gourmet*, *Bon Appétit*, and *Food & Wine* magazines named her *Pure Dessert* (Artisan, 2007) one of the top cookbooks of the year. Alice's book, *Chewy Gooey Crispy Crunchy Melt-in-Your Mouth Cookies* (Artisan, 2010), won the 2011 International Association of Culinary Professionals Cookbook Award in the baking category. *Flavor Flours* won the 2015 James Beard Award for Best Baking and Dessert Book. The paperback edition, *Gluten-Free Flavor Flours*, was published in 2017. Dover published a revised and updated edition of *Cocolat* in 2017. Alice's Food52 column, *Rogue Baking*, received the IACP award for best food-focused column in 2018.

In recent years, Alice has added upcycled flours to her area of expertise. She is delighted to contribute to this forward-looking food movement—addressing food waste and climate change—by working with young, visionary entrepreneurs. She continues to consult for established and emerging companies. Meanwhile, she counts figs, vanilla, and chocolate among her favorite ingredients!

Alice lives in Berkeley, California.

To buy Alice's books from independent booksellers, type 'Alice Medrich Indie Bound' in your browser.





## About Valley Fig Growers

Valley Fig Growers is your source for premium California Dried Figs. Located in the heart of the fertile San Joaquin Valley, our figs sun-dry on the branch to harvest perfection, then are packaged and sold under the [Sun-Maid and Orchard Choice](#) brands at your favorite market and online at [valleyfig.com](http://valleyfig.com) with our Blue Ribbon fig ingredients, available online for commercial and foodservice customers. Our California Dried Figs are non-GMO, vegan, and kosher.

Valley Fig Growers is a fig-grower owned cooperative made up of 30 fig growers, many multi-generational, and we represent 40% of the California Fig industry. [California Dried Figs are packed full of nutritional benefits](#) and are a versatile ingredient in cooking and baking. Discover [dried fig recipes](#) to inspire your next baking project, cheese plate, or meal at valleyfig. Follow us on [Pinterest](#), [Facebook](#), and [Instagram](#).





## About [Rodelle Inc.](#)

Rodelle has been hand-crafting vanilla extract and premium baking ingredients for 85 years. Rodelle's [sourcing story](#) is very unique in the vanilla market and [we invite you to learn about some of the 4,000+ farmers that Rodelle directly works with.](#)

Looking to branch out in your baking, or enhance some of your favorite recipes with rich flavor? Round out your pantry with gourmet ingredients for all of your culinary creations by shopping in-store or online - click [here](#) to find out more "where to buy" information. And, find over 400 recipes from sweet to savory [here!](#)

Keep up to date with Rodelle news by following us on [Pinterest](#), [Facebook](#), and [Instagram](#).

