

ROASTED FIGS WRAPPED IN BACON



QimiQ BENEFITS

- Bake stable
- Creamy consistency
- Full taste with less fat content





15

eas

INGREDIENTS FOR 10 SERVINGS

10 slices Streaky smoked bacon FOR THE FILLING 250 g QimiQ Classic, unchilled 160 g Fresh goat cheese 60 g Shallot(s), finely diced 60 g Leek, finely chopped 60 g Walnuts, finely chopped Salt Black pepper, freshly ground	10	Figs
250 g QimiQ Classic, unchilled 160 g Fresh goat cheese 60 g Shallot(s), finely diced 60 g Leek, finely chopped 60 g Walnuts, finely chopped Salt	10 slices	Streaky smoked bacon
160 g Fresh goat cheese 60 g Shallot(s), finely diced 60 g Leek, finely chopped 60 g Walnuts, finely chopped Salt	FOR THE FILLING	
60 g Shallot(s), finely diced 60 g Leek, finely chopped 60 g Walnuts, finely chopped Salt	250 g	QimiQ Classic, unchilled
60 g Leek, finely chopped 60 g Walnuts, finely chopped Salt	160 g	Fresh goat cheese
60 g Walnuts, finely chopped Salt	60 g	Shallot(s), finely diced
Salt	60 g	Leek, finely chopped
	60 g	Walnuts, finely chopped
Black pepper, freshly ground		Salt
		Black pepper, freshly ground
Thyme, fresh		Thyme, fresh

METHOD

- 1. For the filling: whisk the unchilled QimiQ Classic smooth. Add the goat cream cheese and whisk smooth. Add the remaining ingredients and mix well. Season to taste.
- 2. Cut the figs lengthwise to halfway down the fruit. Fill a small amount of QimiQ mixture into each fig and wrap with a slice of bacon.
- 3. Bake in a preheated oven at 220 °C for approx. 10 minutes.