



# ROASTED FIGS WRAPPED IN BACON



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**8** Figs

**8 slices** Streaky smoked bacon

## FOR THE FILLING

**125 g** QimiQ Classic, unchilled

**80 g** Fresh goat cheese

**2** Shallot(s), finely diced

**5 tbsp** Leek, finely chopped

**3 tbsp** Walnuts, finely chopped

Salt

Black pepper, freshly ground

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. Gratinates in a preheated oven at 220 °C for approx. 10 minutes.