



BAKED FIGS FILLED WITH GOAT CHEESE



QimiQ BENEFITS

- Creamy consistency
- Firmer and more stable fillings
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

100 g	QimiQ Cream Base
500 g	Figs, fresh
200 g	Prosciutto Crudo ham, sliced
250 g	Goat cheese
35 g	Bread crumbs
40 g	Walnuts, grated
20 g	Egg yolk(s)
	Cayenne pepper
85 ml	Fig Vincotto

METHOD

1. Cut the figs crosswise from the top to halfway down the fruit. Wrap the bottom part with the Prosciutto and set onto a baking sheet.
2. For the filling: mix the QimiQ Sauce Base, goat cheese, Panko, walnuts, egg yolks and cayenne pepper together well.
3. Fill the figs with the cheese mixture.
4. Drizzle with Fig Vincotto and bake until the filling is hot and the Prosciutto crispy.