



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 Sauce Base

80 g Goat cream 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: mix the QimiQ Sauce Base and soft goat cheese together well.
2. Add the remaining ingredients, mix well and season to taste.
3. 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.
4. Gratinates in a preheated oven at 440 °F for approx. 10 minutes.