



ROASTED FIGS WRAPPED IN BACON



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 SERVINGS

10 Figs

10 slices Streaky smoked bacon

FOR THE FILLING

250 g QimiQ Classic, room temperature

160 g Goat cream cheese

60 g Shallot(s), finely diced

60 g Leek, finely chopped

60 g 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. Bake in a preheated oven at 440 °F for approx. 10 minutes.