



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 Sauce 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.