



STEAMED FIGS IN STRAWBERRY AND ORANGE LIQUOR SAUCE



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

8 Figs

FOR THE SAUCE

125 g QimiQ Classic, room temperature

200 g Strawberries, finely diced

90 ml Orange liquor, Cointreau

50 g Sugar

METHOD

1. Wash and etch segments into the surface of the figs. Steam the figs in a steamer for approx. 4 minutes. Remove and place on kitchen roll to dry.
2. For the sauce, blend the QimiQ Classic, strawberries, orange liquor and sugar until smooth.
3. Serve the steamed figs with the sauce.