

Moorish fig dessert with port wine syrup

For 6 servings
6 ovenproof ramekins

Port wine syrup:
1 organic orange
1 organic lemon
6 tbsp red port wine
1 sachet Bourbon vanilla sugar

Egg and cream cheese mixture:
8 green cardamom pods
2 eggs
60 g sugar
200 g double cream cheese
50 g pistachios
3 lady finger biscuits

Fruit:
6 fresh figs

In addition:
Icing sugar for dusting

Per serving
421 kcal, 33 g carbs, 26 g fat,
11 g protein, 2,7 BU

1. For the syrup, wash the lemon and orange in hot water, dry, grate the zest and squeeze out the juice. Put 2-3 tbsp of the orange juice and grated zest for the egg-cream cheese mixture to one side. Reduce the rest of the orange juice to syrup by boiling with the lemon juice, wine and vanilla sugar in a small saucepan. Add a little lemon zest to taste. Leave the syrup to cool.

2. Open the cardamom pods and crush the seeds using a mortar and pestle.

3. Place the eggs in a bowl with the sugar, grated orange zest and cardamom and beat until light and fluffy. Add the remaining orange juice to the cream cheese and stir until smooth. Then gradually stir into the egg mixture.

4. Grind the pistachio nuts finely in a mixer and put 1 tbsp to one side to use as a garnish. Mix the remaining pistachio nuts finely again with the lady fingers and stir into the egg mixture. Distribute the mixture between 6 ovenproof ramekins.

5. Wash the figs, dry them and cut crosses into the top. Place in the middle of the ramekins and sprinkle over the remaining pistachio nuts.

6. Bake as indicated.

7. Drizzle syrup over the finished dessert, dust with icing sugar to taste and serve immediately.

Setting procedure:

Ramekins on the wire rack, level 2
4D hot air
160 °C
Preheat
Added steam, high
Baking time: 15-20 minutes

Alternative setting:

Ramekins on the wire rack
4D hot air
160 °C
Preheat
Baking time: 15-20 minutes
When using 4D hot air, you can place the accessories on any level from 1 to 4.