

E-FIG-MA

by Jan Harper of Crackerjack

2013 Winner : Dessert Course

Ingredients (serves 8)

16 figs with stalks (2 per person)

1 cup sugar

1 ½ cups water

Juice 1 lemon

½ vanilla bean split

¼ cup Cointreau

1 cup mascarpone

3 tsp Leatherwood honey or to taste

Crushed roasted almonds for garnish



Picture not available

Method

Combine sugar, water, lemon juice, vanilla bean in a large saucepan and dissolve over medium heat (do not boil). Place whole figs into the syrup and simmer for 5 minutes. Let them cool in the syrup and just before serving pour in Cointreau. Serve with some syrup and top with the mascarpone mixed with Leatherwood honey and sprinkle with roasted almonds.