



Coup plate oval deep · 20 x 15,5 cm · no. 2012/013, Coup plate oval flat · 30 x 24 cm · no. 1986/013

BAKED FIGS WITH MOSCATO ZABAIONE

SERVES 4:

4 big or 8 small figs, 30 g marzipan, 4 pcs. Amarettini, 1 tbsp. icing sugar, 4 pistachio nuts, chopped, 110 g flour, 30 g liquid butter, 2 egg yellow, 125 ml sparkling wine or Spumante, 3 egg white, 1 pinch salt, Clarified butter to deep-fry, Icing sugar to dredge

For the Zabaione: 2 egg yellow, 30 g sugar, 100 ml Moscato d'Asti, Raspberry sauce to garnish

PREPERATION:

Wash the figs. Crumble the Amarettini and mix in a bowl with the marzipan, pistachio nuts and icing sugar. Halve the figs from top and fill with some marzipan mixture. Press the figs together again.

For the batter: put the flour into a bowl and mix with liquid butter and egg yellow. Add the Spumante. Mix the egg white with a pinch of salt and beat until stiff, then fold in.

For the Zabaione: mix the egg yellow in a metal bowl with sugar and Moscato d'Asti and whisk in a bain-marie until fluffy.

Heat the clarified butter in a pot to approx. 170° C, dip the filled figs into the batter and deep-fry in the hot clarified butter. Drain on a kitchen towel and dredge with icing sugar.

Put the Zabaione onto deep plates, add the figs and garnish with some raspberry sauce.