Wild-berry yoghurt ice-cream with caramelised fig



Ingredients

4

- 4 50-g scoops soft-fruit yoghurt ice-cream
- 4 figs
- 150 g nuts, mixed
- 100 g Mascarpone
- 80 g blueberries
- 50 g honey
- 40 g Bresc tapenade figs
- 15 g Bresc ginger puree

Preparation method

Chop the figs into quarters, but do not cut them all the way through. Divide the tapenade over the figs and put them in an oven dish. Mix the Mascarpone with the ginger. Roast the mixed nuts in a dry frying pan and mix it with the honey at the last moment. Heat the figs in the oven for 8 minutes at 180 °C. Place the hot figs carefully on a plate and scoop the Mascarpone cream over them. Place a scoop of ice-cream on the ginger cream and garnish wit the nuts, blueberries and cress.

Used Bresc products



Bresc Tapenade figs 325g



Ginger puree 450g

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