

CANDIED FIGS WITH "BISTRO CABERNET SAUVIGNON," CINNAMON & ROSEMARY

INGREDIENTS FOR 4 PEOPLE

- 12 fresh figs
- 500ml of Bistro Cabernet Sauvignon
- 1 tbsp acacia honey
- 30g butter
- 1 cinnamon stick
- 1 sprig of fresh rosemary
- Phyllo dough
- Vanilla ice cream

PREPARATION

1. Cut the figs in half.
2. In a dish, marinate them with Bistro Cabernet Sauvignon, rosemary, and the "crumbled" cinnamon stick for 6 hours in the refrigerator.
3. Prepare the crispy phyllo dough. Brush the phyllo dough with olive oil. Cut it into regular strips and place them on a Teflon-coated tray. Sprinkle lightly with brown sugar, cinnamon powder, and chopped rosemary. Place another tray on top and bake in a preheated oven at 285°C for 20 to 30 minutes.
4. Drain the figs, keeping the Bistro Cabernet Sauvignon, then sauté them in butter for 2 minutes before deglazing with Bistro Cabernet Sauvignon until a syrup is obtained.
5. Enjoy warm with ice cream and the crispy phyllo dough.

Recommended by Chef Yann

