

# MONTAGNOLO PUREE WITH FIG CONFITURE

*Montagnolo*<sup>®</sup>



## RECIPE for 4 Portions



## INGREDIENTS

300g Montagnolo  
60g butter  
8 ripe, firm figs (approx. 400 g)  
A little lemon juice  
2 sheets of gelatine  
40 ml white wine  
40 ml port  
Fresh basil leaves for decoration

## PREPARATION

Peel the figs by cutting the stem and using it to pull the first piece of skin away, then pulling off the remaining skin. Cut 2 figs in half and cut each half into 3 segments giving a total of 12 segments. Sprinkle with lemon juice and keep cool. Soften the gelatine in cold water. Cut the remaining 6 figs into small pieces, puree with the white wine and port in a mixer and pass the mixture through a fine sieve. Scrape the mixture from the underside of the sieve with a scraper. Add the drenched gelatine to the fig puree and stir in. Season the puree with lemon juice and keep cool.

Remove the rind from the Montagnolo, cut into small pieces and mix with the soft butter. Knead with a fork. Pass the mixture through a fine sieve and scrape the mixture from the underside with a scraper. Place the pureed Montagnolo in small portions on plates or in shallow dishes and, next to it, the cooled, slightly firm fig confiture.

Place three fig segments on each fig confiture and decorate the dessert with finely chopped basil leaves.

### Tip:

A fresh nut bread tastes especially good with this dessert. For those that don't like white wine or port, grape juice spritzer with a dash of lemon juice can be used in the fig confiture.

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