

NEW YEAR'S EVE

BRANDY SNAP BASKET WITH VANILLA MASCARPONE CREAM & HONEY ROASTED FIGS

INGREDIENTS

70386	Everyday Favourites vanilla pods	1
31652	Everyday Favourites UHT whipping cream	100ml
02867	Galbani mascarpone	250g
07531	Tate & Lyle caster sugar	35g
07067	Figs black/green	8
20392	Everyday Favourites squeeze clear blossom honey	20g
31514	Askeys brandy snap baskets	10
	Tate & Lyle icing sugar	6g

METHOD

- 1 Split the vanilla pod in half lengthways and scrape out the seeds, place in a bowl with the cream and whip to a soft peak.
- 2 Beat the Mascarpone cream until smooth and fold in the vanilla cream and the cater sugar. Then place in a piping bag with a star nozzle and chill.
- 3 Cut the figs into quarters and place on a baking tray, drizzle with honey and sift over icing sugar.
- 4 Place figs in a hot oven 200°C for 6 minutes until slightly softened and roasted, allow to cool slightly.
- 5 Half fill the pre-made gingersnap basket with the cream and place pieces of fig onto the top – serve whilst the fig is still slightly warm for maximum flavour.
- 6 Dust with icing sugar.



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