

Drunken Figs Two Ways:

Floating figs on ricotta cream cheese custard with Himalayan sea salt

Fig and blueberry hand pies

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Serves 4

INGREDIENTS:

8 – 12 small to medium fresh ripe figs, washed, and cut in half and put into a bowl.

Enough Grand Marnier liquor to cover the figs. About 1 C and then reserve about 3 to 4 T after for garnish and to flavor the pies.

1 C blueberries

1/3 C sugar plus 4 – 5 T sugar

2 T brown sugar

1/3+ C ricotta cheese (park skim is fine)

3/4 package cream cheese, softened

1 C whipped heavy cream (1 C “after” being whipped)

2 ½ t vanilla divided

Zest from one lemon

1 T lemon juice (fresh squeezed only)

Pie crust mix for one crust

Coarse raw sugar for garnish

A bit of Himalayan or pink sea salt to garnish

1 egg whisked for egg wash

Butter and flour for the cookie sheet



DIRECTIONS:

Place cut figs in a bowl with the Grand Marnier. Let sit overnight, up to 24 hours. Drain and take 1 of the nicest figs and quarter. You will use these as the “floating” figs. You can keep them in the liquor until you next use them atop the custard. With the remaining figs, dice into small pieces about the size of blueberries, and place in a bowl. Add the blueberries, the zest, the lemon juice, 1 t of the vanilla, 4 – 5 T of sugar of the sugar, 2 T brown sugar and stir with spoon, being careful not to hurt the blueberries. Let sit for about 30 minutes to 3 hours.

Then, roll out your pastry dough. Cut into 4, 6” squares. Place a small amount of the fruit mixture in the center of each square. Bring the corners over to make a triangle and seal the edges firmly. Place on a buttered and floured baking sheet. Cut three slits in each hand pie, brush with egg wash, and sprinkle with coarse, raw sugar. Cook at 375 for 35 minutes. Remove when browned. Let cool.

For the custard, blend the softened cream cheese, the ricotta, vanilla, a tsp of the liquor, 1/3 C of the white sugar. Blend well. Then fold in the whipped cream. Arrange the custard at the bottom of a ramekin. Chill for about an hour.

To plate, take the quarter fig and place atop the custard and sprinkle with the sea salt. Ladle just a small, small amount of the liquor dotted on top. Place this on a plate off to the side. Then take the cooled hand pie, cut in half, arrange on the plate with one angled atop the other. Serve.

The sweet but cheesy custard is delicious slathered on the hand pie, and the sea salt adds just the right amount of flavor to cut the sweetness of the dessert. Makes a fun, pretty plate!

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