



Baked Figs with No Churn Pistachio Ice-cream

Serves 6



- 9 Fresh Figs, cut in half lengthways
- 1 tbsp Honey
- 1 tbsp Soft Brown Sugar
- 50ml Fruity Red Wine
- 25ml LBV Port
- 200g can sweetened condensed milk
- 600ml double cream
- 1 tsp vanilla extract
- 100g unsalted pistachio kernels, roughly ground

1. Make the Ice cream the day before you want to serve.
2. Place condensed Milk & cream into large bowl & whisk with hand held mixer until stiff and thickened.
3. Gently fold in the pistachios.
4. Pour into a freezer-proof container and pop into the freezer.
5. Over night is great but it will need at least 6 – 8 hours to freeze.
6. Pre-heat your oven to 180 degrees C.
7. Lay the figs in a small ovenproof dish; cut side up. Drizzle over honey, wine, and port. Sprinkle over the sugar.
8. Bake in the pre-heated oven for 15 – 20 minutes. Remove from the oven and gently mix to coat in the syrupy wine juices.
9. Serve figs either hot or cold with a scoop of pistachio ice cream.



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