



KUMQUAT-FIG TIRAMISU WITH PAIN D'ÉPICES



SERVES 4

INGREDIENTS

1 cinnamon stick
75 g sugar
250 ml freshly squeezed
orange juice (about 3 oranges)
2 whole cloves
100 g kumquats
4 ripe purple figs
3 very fresh, medium
organic eggs
375 g mascarpone
150 g cream
A little freshly
ground green pepper
2 packets Bourbon vanilla sugar
Salt
About 130 g pain d'épices
(gingerbread or honey cake)
2 tablespoons hazelnuts

PREPARATION

In a saucepan, heat the sugar until it starts to caramelize. Add the orange juice. Break the cinnamon stick in half and add cinnamon and cloves to pan. Simmer uncovered for 5 minutes. Rinse the kumquats and figs. Slice the kumquats thinly, removing any seeds. Cut the figs into eighths and add to the pan. Bring to a boil. Shut off the heat, cover the pan and let cool.

Place the mascarpone in a bowl. Separate the eggs. Add the yolks and cream to the mascarpone. Season with a few pinches of green pepper and mix together. Combine the egg whites, vanilla sugar and a pinch of salt and beat until stiff. Fold the egg whites into the mascarpone mixture.

Remove the cinnamon stick and cloves from the liquid. Cut the gingerbread into small cubes and make a layer in the bottom of each glass. Drizzle with the orange sauce. Top with the kumquats and figs and spoon on the mascarpone cream. Repeat this procedure until all the glasses are nearly full. Refrigerate for at least 2 hours.

In a pan, toast the hazelnuts. Then wrap them in a kitchen towel, rub them slightly to remove some of the skin, chop them coarsely and sprinkle them onto the Tiramisu. Season with a little freshly ground green pepper and serve.