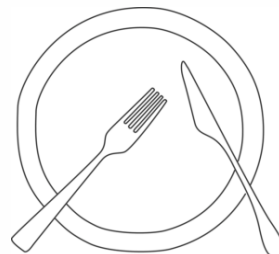




COOKING PASSION SINCE 1877



## CIGARS WITH DIP



18 pieces

### INGREDIENTS:

#### CIGARS

200 gr goat **cream cheese**  
 70 gr finely chopped dried figs  
 70 gr finely chopped dried tomatoes  
 1 finely chopped garlic clove  
 1 tsp dried mint leaves  
 1 tbsp Harissa paste  
 2 tbsp chopped **pistachios**  
 salt, freshly ground black pepper  
 250 gr **yufka dough** triangles (ca 27 x 27 x 26 cm, oriental food store), alternatively **filo pastry** sheets  
 8 tbsp olive oil  
 finely chopped **pistachio, sesame** and black cumin seeds

#### ORANGE-CARROT-DIP

1 carrot (100 gr)  
 3 organic oranges  
 2 full tsp brown cane sugar  
 ¼ tsp ground cinnamon  
 ¼ tsp ground cumin  
 1 finely chopped red chili

ALLERGENES HIGHLIGHTED IN  
 BOLD

### PREPARATION:

Mix the goat cream cheese, chopped figs, tomatoes, garlic, mint, Harissa-paste and pistachios and blend until it is a smooth paste. Season with salt and pepper; preheat the oven to 220°C CircoTherm®. Spread the dough triangles and brush them with olive oil. Place a full tablespoon of the filling on the bottom of the triangle and spread it a bit. Fold the corners of the triangle to the centre and start rolling the triangle all the way up to the top. Place it with the tip downwards on a baking tray with parchment paper.

Brush the dough rolls with the rest of the olive oil and sprinkle with pistachios, sesame and black cumin. Bake golden-brown on tray level 3 for 12-15 minutes.

Preparing the dip:

Peel and grate the carrots. Wash the orange in hot water, dry it and peel it with a zester. Squeeze all three oranges. Boil up juice, carrot rasps, sugar, cinnamon and cumin for ten minutes at setting No. 7. Season with a pinch of salt and add finely chopped chili and orange zests.

Remove the hot cigars from the oven and serve immediately with the dip.