

luke mangan



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#### **Salt Grill P&O Cruise Liners**



## **FIG PAPILOTE**

*Serves 1*

### **Ingredients**

- 1 large fig
- 20grams brown sugar
- 10grams butter
- 2 prunes
- 1/3 punnet mulberries
- 1 lime
- 1 orange
- 20ml Casis
- 1 stem rosemary
- Baking paper
- String
- Scissors

### **Method**

- With 1 large piece of baking paper, place in the center 1 fig quartered, brown sugar, butter, prunes, casis, picked rosemary, zest of lime, zest of orange & mulberries.
- Wrap the baking paper around the ingredients, tie at the top with the string.
- Place on a tray & bake at 180°C for 10mins, take out & cut open the bag at the table releasing the smell.

