



Higos Pasos Rellenos con Salsa de Chocolate (Dried Figs Stuffed with Chocolate and Nuts in a Chocolate Sauce)

Makes 24 stuffed figs

For the figs:

1/4 cup sugar
1/2 cup orange liqueur, such as Torres'
Magdala Orange Liqueur or Grand Marnier
24 dried Calimyrna figs, or another moist type
3-1/2 ounces bittersweet chocolate
1/4 cup shelled pistachio nuts

For the chocolate sauce:

1 cup heavy cream
2 ounces unsweetened baking chocolate
3/4 cup semi-sweet chocolate chips
1-1/2 tablespoons finest-quality Spanish brandy,
such as Torres 15 or Torres 20
1 teaspoon vanilla extract

To prepare the figs:

In a saucepan, combine sugar with liqueur and 2 cups water. Bring to a boil and boil for 1 minute. Add figs, reduce heat to low and cook at a simmer for 10 to 15 minutes, or until the figs have softened slightly. Turn off heat and let figs steep in the syrup for 1/2 hour to an hour. Remove figs and reserve. Cook syrup over medium-high heat until just before it reaches thread consistency (220 - 225 degrees F. on a candy thermometer).

To prepare the stuffing:

In a food processor, finely grind together the pistachios, then add the walnuts, and finally the chocolate. Stir 1 tablespoon of the fig syrup into the chocolate mixture. Keep remaining liquid.

To assemble the dish:

Cut off stem ends from the figs. With your finger, poke a hole in the stem end of each fig to make a pouch. Fill with some of the stuffing. Close up the fig opening by pinching it together firmly (don't worry if the figs don't close all the way). Place figs, stem side up, in the saucepan with the remaining liquid, to warm them up. Serve immediately, while still warm, over the scoop of chocolate sauce.

To prepare the chocolate sauce:

Heat the cream in the top of a double boiler over boiling water, or in a heavy-bottomed small saucepan. Melt chocolates in the cream, stirring over very low heat, until combined into a smooth sauce. Off heat, add brandy and vanilla. Serve warm. If you make this sauce ahead, reheat it in a double boiler, stirring, so it does not separate.

Wine Pairing:

Marimar Estate Cristina Pinot Noir
Marimar Estate Tempranillo

Recipe from:

The Spanish Table, page 213 and 238
by Marimar Torres