

# Orange Thyme Figs with Muscat Sabayon



**Jim – 4 Guys and a Tomato**

**Event:** Bainbridge Island Spouses and Guests, August 17, 2019

**Inspired by:** Jerry Traunfeld, "[the HERBAL KITCHEN](#)"

Figs are in season and tasting great. I found ripe yellow figs, the kind with the bright red flesh, at Socio's Produce, my favorite vendor in the Seattle Pike Place Market. What better time to make an elegant dessert of figs in an airy sweet sauce?

Jerry Traunfeld, currently the chef/owner of the Seattle restaurant Poppy, is a genius at using fresh herbs (grown right at his restaurant) and local seasonal ingredients. His recipe in "[the HERBAL KITCHEN, COOKING WITH FRAGRANCE AND FLAVOR](#)" needs no modification.

My addition? I served it with a Pepperidge Farm double dark chocolate Milano cookie. Chocolate goes so well with figs and wine.

## Ingredients:

- Unsalted butter
- Ripe fresh figs
- Medium orange
- Thyme leaves (English or orange balsam)
- Light brown sugar
- Egg yolks
- Sugar
- Sweet Muscat wine or other dessert wine, such as a late-harvest Riesling

