



French toasted hot cross buns with glazed figs and mascarpone



DIFFICULTY: EASY



PREPARATION TIME: 5MINS



COOKING TIME: 10MINS



SERVES: 3

Ingredients

1 orange
1 cup caster sugar
6 Figs, quartered
2 eggs
1/2 cup milk
3 hot cross buns
250g mascarpone

Method

Juice 1 orange and pour into saucepan. Add sugar then activate PowerMove on your Induction cooktop leaving your pan at the front section to bring contents to the boil on a high heat, stirring to dissolve sugar. Once boiling, slide pan to back of Induction surface to reduce to a low simmer. Stop stirring.

Place quartered figs into syrup, spooning the glaze over figs regularly. Once cooked, separate the figs and glaze and place in the fridge to cool.

Meanwhile, beat eggs and milk together in a bowl. Cut hot cross buns in half horizontally and dip into mixture so it covers the entire bun, allowing the excess to drip off.

Melt butter in a saucepan and place hot cross buns into pan. Cook each side for 1 to 2 minutes, until golden.

Assemble by placing the hot cross buns on a board inside face up. Place 3 or 4 fig quarters on each bun before spooning a generous scoop of mascarpone on top. Now, place the top half of the hot cross bun on top or serve on the side. Finally, top the buns with remaining fig pieces and drizzle glaze all over to serve!

Notes

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.