

Honey Drizzled Roasted Figs

By Chef Danielle

INTRODUCTION

Figs represent summer in the Mediterranean for me. This easy to make starter has a rich flavour combination that will wow your friends and family. It is a stress free dish that is quickly made and can be eaten at room temperature.

SERVES 4

INGREDIENTS

6 ripe figs
100g gorgonzola
A small bottle of honey
¼ cup of balsamic vinegar
1 pack of rocket salad



METHOD

Reduce the balsamic vinegar till you get a syrup like consistency. Alternatively you can use a store bought balsamic glaze, which is available in most supermarkets.

Cut the figs in half and place them in an oven dish which is oiled with olive oil to prevent them from sticking to the dish.

Drizzle honey over the figs and grill them on a medium high grill on the middle rack, roast them until they are caramelised. Depending on the heat of your oven this will take about 10 minutes. If have no grill, put them in a hot pan, bottom side down till they look caramelised (about 10 to 15 minutes). Check on a regular basis to make sure they do not burn.

Plating the dish:

- Set out four breakfast size plates, place a small handful of rocket salad on the plates.
- Place 3 fig halves on each plate and top it with a piece of cheese on each fig.
- Tear the prosciutto in bite size pieces and drape them on the plate.
- Drizzle the balsamic reduction over the dish