



Prosciutto Wrapped Figs



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 12 MINUTES



SERVES: 6 ENTREE SIZE

Ingredients

6 fresh figs
6 tsp honey
90 g goats cheese
2 tsp thyme leaves
6 slices of prosciutto
Freshly ground pepper, to taste

Method

Preheat oven on CircoRoasting® to 180°C. Line the enamel tray with baking paper.

With a sharp knife, trim the stems of the figs and cut into quarters, but only bring the knife 3/4 of the way down – do not cut through the base. Pull the quarters apart gently to make room for the filling.

Put a teaspoon of honey into the base of each fig; sprinkle each fig with thyme and place a piece of goat cheese into each fig; season with freshly ground black pepper.

Wrap a slice of prosciutto around each fig; place figs onto prepared tray. Cook for 10-12 minutes or until prosciutto is crispy and golden.

Serve immediately.

Notes

Serve figs with a green leaf salad or as part of an antipasto platter. This recipe can be easily adjusted to cater for as many people as you need.

Neff's CircoRoasting® is used for this recipe. 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.