

THE RECIPE

Baked figs with cheese and ham

CULTURE

09_01_2021



BAKED FIGS WITH CHEESE AND HAM

Here's a very simple but versatile recipe. It can be served as an appetiser or light dish if served with a side plate of mixed green salad seasoned with oil and salt.

Ingredients (Serves two):

6 large fresh figs

6 slices of fresh goat's cheese

3 slices of Parma ham cut in half lengthwise

Freshly ground black pepper

2 teaspoons of acacia honey

Heat the oven to 200°C.

Make a cross-shaped cut on each fig. Place a slice of fresh goat's cheese in the middle of each one. Sprinkle with freshly ground black pepper.

Wrap each fig in a half slice of Parma ham. Bake for 5 minutes.

Serve hot, with a drizzle of honey on top.

(Liana Marabini)