

Prosciutto-Roasted Figs

Makes 6 servings.

Pairings

Semillon and Chenin Blanc work well with the fig and savory flavors in this dish. However, reds such as Pinot Noir, Sangiovese/Chianti, and Spanish reds will accent the flavors here. Portuguese and Sicilian reds work well

Ingredients

12 fresh figs
½ cup crumbled Gorgonzola
6 slices prosciutto, cut in half lengthwise

Balsamic Reduction:
½ cup balsamic vinegar
1/8 cup honey

Preparation

1. Preheat oven to 450 degrees.
2. To make the balsamic reduction, combine the vinegar and honey in a small saucepan over medium high heat.
3. Bring to a boil, reduce heat and simmer for about 6 minutes or until the mixture has reduced and thickened to a syrupy consistency.
4. Cool the balsamic reduction.
5. Make two vertical slices half way down through the fig (forming an "X"). Fill the cavity of each fig with the crumbled Gorgonzola.
6. Wrap each fig with a slice of prosciutto.
7. Stand the figs on a baking sheet. Bake until the prosciutto starts to crisp and the cheese melts.
8. Place two figs on each plate and drizzle with the cooled balsamic reduction.
9. Serve & Enjoy!

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