

Prosciutto wrapped Figs

Prep time: 20 min Cook time: 10-12 min

Preheat oven to 400 degrees

Ingredients:

One bag of pitted, dried figs

1 8oz container of Mascarpone cheese

1 6oz package of goat cheese (can sub cream cheese, if you don't like or can't find goat cheese)

Fresh basil

Heavy cream

¼ lb. thinly sliced prosciutto (Prosciutto de Parma is best if you can find it)

Begin by combining approximately 2 ounces of Mascarpone cheese with approximately 2 ounces of goat cheese (or cream cheese). Pour a small amount of heavy cream into cheese mixture to loosen a little bit. It needs to remain very thick, but be thinned just enough to easily squeeze through a piping bag. Now chop 3 fresh basil leaves and mix into cheese mixture.

Take a small paring knife and cut each fig lengthwise, without cutting all the way through. Put cheese mixture into piping bag (with medium to large tip on the end), and give the bag a twist to keep the top closed while piping. Fill each sliced open fig until the cheese mixture is just coming out of the top. Fill all figs before beginning the wrapping step.

Next, lay your slices of prosciutto flat and slice lengthwise into three sections. Now cut horizontally across the middle. So each piece of prosciutto should make a total of 6 strips. Take one strip (section) of prosciutto and wrap around a cheese filled fig; then place seam side down onto a sil pat lined (or butter sprayed) baking sheet. Continue until all figs are wrapped. Then put figs into 400 degree oven and bake for 10-12 minutes, or until prosciutto is browned and has shrunk around figs.

Figs should be served warm. Can be drizzled with balsamic reduction or honey. See my balsamic reduction recipe below.

Balsamic Vinegar Reduction

Ingredients:

Balsamic Vinegar

Maple Syrup (can use sugar free if preferred)

Dark Brown sugar (light brown sugar can be used if you don't have dark)

Pour ½ c. Balsamic vinegar into saucepan

Add 2 T. Maple syrup to Balsamic vinegar

Add 1 heaping T. dark brown sugar to Balsamic vinegar

Gently whisk sugar and maple syrup into Balsamic vinegar until sugar is mostly dissolved.

Turn burner on med-hi heat and bring mixture to a boil.

Reduce heat to a simmer (should still be bubbling, but not boiling).

Continue reducing mixture until thick enough to coat the back of a spoon.

Pour into gravy boat or other container and set aside to cool.

Remember, reduction will thicken quite a bit once cooled.