

Figs Roasted With Mascarpone, Honey & Hazelnuts

Ingredients

- Fresh figs with stems
- 2 tablespoons fresh, flavourless cooking oil
- Fresh roasted hazelnuts roughly chopped (allow 1 teaspoon per fig)
- La Casa Del Formaggio Mascarpone Cheese (1 tablespoon per fig)
- Varietal honey

Directions

1. Preheat oven to 350°F. Clean and pat dry figs, retaining stems.
2. Toss figs with oil place upright in a baking dish or on a baking sheet with a lip. Roast for 12 minutes.
3. Allow to cool and quarter as shown in photo. You can cook the figs a day in advance, but bring to room temperature before serving.
4. Using a melon baller, fill the center of each fig with a scoop of cheese; or, serve cheese separately.
5. Plate by creating a small pool of honey; place the fig on top of it. Drizzle a very small amount of honey on top of the fig. Scatter nuts around the fig.

