

# Roast Figs With Ricotta & Honey

## Ingredients

- Fresh Figs with Stems
- 2 Tablespoons Fresh, Flavourless Cooking Oil
- 500g La Casa Del Formaggio Full Cream or Reduced Fat Ricotta
- 3-4 Tablespoons 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. Combine Ricotta and Honey to taste. Serve Roast fig on top of Ricotta mixture.