

Grilled Stuffed Figs - *Fichi ripieni alla griglia*

These cheese-stuffed figs provide a simple nibble/appetiser or entrée. You can have fun with them as there is plenty of room to experiment with the filling. The hardest part of the recipe is finding decent figs: if you can track them down, use figs that are ruby red inside and with a skin that is edible. Different cheeses work with this method: goat's cheese, gorgonzola, provolone, gruyere or a mixture of different cheeses. Or combine one or more cheeses with a rich cream of some sort. Add some pesto, ... Some recipes say to wrap the figs in prosciutto, some recommend using toothpicks to keep the figs intact. Some add a sprinkle of walnuts before or after grilling. Some drizzle the grilled figs with oil, balsamic or honey.

For four people:

- 8 medium-sized figs
- 8 tbsps soft or grated cheese and/or mascarpone, cream, sour cream
- (optional) parmesan, pesto to garnish
- (optional) 8 slices prosciutto
- (optional) 1 tbsp chopped walnuts
- (optional) olive oil, balsamic, honey
- (optional) rocket or other salad



Method:

Wash and dry the figs.

Using a sharp knife take off the very tip then cut a cross in the top, cutting about halfway through. Press the middle of each fig to open gently.

Spoon some cheese into the top of each fig. (Wrap with prosciutto, etc if desired.) Place on a suitable dish, slightly oiled or lined with baking paper. Set aside until needed.

Turn the griller to high. Place the figs (sprinkled with walnuts if you wish) under the griller for a few minutes until the cheese melts and browns slightly.

Serve immediately. (Optional: drizzle with oil or balsamic or honey.)

Serve:

Serve as a nibble or as an entrée with some dressed salad leaves.

Equipment:

Flat heatproof dish.

Difficulty and Time:

Very easy (1/5). 5 to 10 minutes to prepare and a few minutes cook.

Notes and variations:

- Check recipe books for the variations that are available.