

Warm Figs with Cambozola and Balsamic

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 5 minutes

Chef's Notes

See Step 1 of the Pancetta White Bean Soup recipe (rouxbe.com/recipes/122/preview) for how to make crostini.

Preparing & Broiling the Figs

To start, place the oven rack in the middle position and turn your oven to broil.

Cut the cambozola cheese into small pieces. Wash the figs and cut off the very tips. Cut a cross about one-third of the way down the fig. Open it up slightly and place a piece of cheese inside. Ripe figs are quite delicate, so make sure to be gentle with them.

Place each fig onto a parchment-lined baking tray and into the oven. Broil for about 2-3 minutes or until the cheese fully melts. To serve, place onto a platter and drizzle with a balsamic reduction or a quality, aged balsamic vinegar.

These delicious figs are particularly good served with lightly-toasted crostini.

Step 1: Preparing & Broiling the Figs

- 6 ripe figs
- 2 oz cambozola cheese (approx.)
- balsamic reduction (to drizzle)