

PUDDINGS

GRILLED FIGS WITH CAPRICORN, HONEY & WALNUTS



This recipe is suitable for vegetarians

40g (1 ½oz) walnut halves
8 fresh figs
1 x 100g Capricorn Somerset Goats Cheese, diced

18 tsp Greek honey to drizzle
crisp almond biscuits to serve, optional



SERVES 4

- Preheat the grill to a moderate setting.
- Spread the walnuts out on a baking tray and toast under the grill for 1-2 mins, watching closely so that they don't burn. Remove and break up into smaller pieces.
- Cut a cross in each fig, keeping them attached at the base, then squeeze so that each one opens up like a flower.
- Divide the Capricorn Somerset Goats Cheese between the figs and place on the baking tray. Place under the grill and cook for 2-3 mins or until the cheese is bubbling and golden.
- Transfer to serving plates, scatter with walnuts and drizzle each fig with a teaspoon of Greek honey.
- Serve immediately, accompanied by crisp almond biscuits if you wish.

