

CANDY-STRIPE FIGS with PROSCIUTTO

Streaked gold and green, candy-stripe figs from California look too beautiful to eat. But slice one of these exquisite fruits in half and you'll see why! The inside is the color of raspberry jam and has a similar sweet-tart flavor and texture, thanks to the crunch of the tiny seeds.

Ingredients

1 Basket of Candy Strip Figs (sliced into rounds and quarter)

1/2 lb of Prosciutto

Ricotta

1 Tarry Market Filone (slice 1/2" thick)

La Mozza Extra Virgin Olive Oil

Salt & Pepper

Directions

Pre-Heat oven to 450.

Making the Fettunta

Pour a generous amount of La Mozza Extra Virgin Olive Oil into a deep plate. Take Filone slices and dip into the olive oil, season and place on a large sheet pan. Bake for 12-minues and remove. Smaller batches you can use a toaster oven.

Thickly spread the Ricotta, tear slices of prosciutto and place candy-stripe figs on top of each warmed slice of bread (in that order), slightly press into ricotta. Enjoy immediately!

You can also subsitiute the Ricotta for Coach Farms Goat Cheese!

