

# PROSCIUTTO-WRAPPED FIGS STUFFED WITH GOAT CHEESE

Prepared by: Michelle Innes, July 2017

Source: [marcussamuelsson.com](http://marcussamuelsson.com)

6 figs

½ cup fresh goat cheese, softened

3 slices prosciutto, sliced in half lengthwise

Several sprigs of fresh rosemary

Salt

Pepper

Honey, spicy or regular (optional)

Preheat oven to 350 degrees. Cut a crosshatch at the top of each fig about halfway down the fruit.

Gently create an opening from the crosshatch, making sure not to tear the fig.

Fill each fig with 2-3 teaspoons of goat cheese. Top with a small sprig of rosemary and season with salt and pepper.

Arrange the figs on a foil-lined baking tray and bake for 25 minutes. Remove from the oven and drizzle honey on top.

*Michelle's Notes: Loved it- easy!*

