

SOMERSET GOATS CHEESE CAPRICORN

DESSERTS

13) Grilled Figs with Capricorn, Honey & Walnuts (autumn)

Serves 4

Ingredients

40g (1 oz) walnut halves

8 fresh figs

1 x 100g Capricorn goats cheese, diced

8 tsp Greek honey to drizzle

crisp almond biscuits to serve, optional

- 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 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