



Wildcat Ridge Farm

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Fig Recipes

Roasted Figs with Gorgonzola & Prosciutto di Parma (makes 8 servings)

8 firm large ripe figs, stems trimmed
8 cubes (about ½ inch) gorgonzola cheese
8 thin slices prosciutto di parma
8 radicchio leaves

- Preheat the oven to 500°F
- Cut an X in the top of each fig, slicing about ½ inches deep. Pull the four corners open and insert a cube of cheese into each fig. Wrap a slice of prosciutto around each of the figs, overlapping the edges.
- Place the figs in a large baking dish.
- Roast the dish until the prosciutto is crisp and the figs are warmed through 10 – 12 minutes.
- Place a radicchio leaf on each salad plate and place a fig in the center of each leaf.
- Serve hot.

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