



## Fichi Farciti

### Stuffed Figs



- 12 Ripe Fresh Figs
- \*55g Walnut halves roughly chopped
- 3T Fragrant Honey
- \*3T Vermouth
- \*115g Mascarpone
- \*115g 71% Chocolate

Pre heat oven to 200c, 400f gas mark 6.

Cut a tiny slice off the bottom of each fig so that it will sit upright. Make 2 cuts down through the tops of the figs, about 2.5cm deep, at right angles and ease the fig open.

In a bowl, mix together the walnuts, honey, vermouth and mascarpone. Spoon onto the open fig. Bake in the preheated oven for 10 - 15 minutes. Meanwhile melt the chocolate in a bowl over a pan of simmering water. To serve, place two figs on each plate and pour the melted chocolate over each fig.

\*Seeds and products available at Bel Mondo 68 St John Street Tauranga  
Phone 07 5790968 Fax 07 5790969