

Figs With Prosciutto

Servings: you decide

Prep Time: 5min

Cook Time: 1min



Ingredients

- ripe figs
- balsamic vinegar
- prosciutto
- shaved parmesan
- fresh mint or rocket leaves

Directions

1. Halve the figs lengthways and put them, cut side down, without oil, in a hot griddle pan (or heavy-based frying pan) for 1 minute until charred. Sprinkle with balsamic vinegar and salt and black pepper to taste, and, while still warm, wrap each half in a little piece of prosciutto.
2. Serve as canapés or a starter, garnished with shaved parmesan and fresh mint or rocket leaves.