

Figs with Parma Ham & Blue Cheese

Another South of France classic. It's a bit of a fiddly thing to stuff and wrap all the figs but well worth the effort in my opinion. And if you happen to have "fussy eaters" in the family like we do (Jo, Grant, Olly & Pip I am looking at you all) then sub mozzarella or goat's cheese for the blue cheese, and you can even wrap the figs in thin strips of courgette. (Becca)

No one will like this recipe Becca – hot blue cheese – yuck (Olly).

Ingredients

3 figs per person, or 2 if they are big

Same again of parma ham slices

Piece of blue cheese – roquefort or stilton for blue cheese eaters, but gorgonzola is a good creamy alternative for those (sensible) people that are a bit ambivalent to blue cheese

Olive oil

Balsamic vinegar

Salt & pepper

Rocket, to serve

Lots of bread for mopping

Method

Preheat the oven to 200°.

Take your figs and cut a cross in the top (pointy end) of each one. Cut small pieces of cheese (about 1cm x 2cm) and stuff into the centre of each fig. Then carefully wrap a slice of ham around each fig, covering the base as much as possible and leaving the top slightly open. It's a good idea to have the fat on the top if possible so it crisps up.

Line all of your wrapped figs up in a roasting tray that they fit comfortably, touching so they stay wrapped as they cook. Drizzle over olive oil and balsamic vinegar and season. Place in the hot oven and cook for about 15 minutes until the ham has coloured and crisped up and the figs and cheese are soft and melty.

Don't overdo it though or all the cheese will run away. (That would be a shame!)
Serve hot, on a bed of rocket is nice, with lots of the yummy juices spooned over the top.



All wrapped up and ready for the oven