

TE MATA FIGS

Baked Figs with Mozzarella

- ★ Ingredients
- ★ 6 fresh figs
- ★ Fresh Buffalo Mozzarella or fresh Bocconcini Balls
- ★ A drizzle of extra virgin olive oil
- ★ A good “splash” of balsamic
- ★ Salt and pepper to taste

Method

Cut a cross shape on each fig.

Gently stuff each fig with a piece of mozzarella or bocconcini.

Drizzle a little amount of good quality extra virgin olive oil and a good “splash” of balsamic. Season with a little salt and pepper.

Bake in a 200 deg C preheated oven for 10 minutes. Serve warm and enjoy this soft, sensual dish.