

TE MATA FIGS

Fig, Pear and Bacon Wraps

Ingredients

- ★ 4 small ripe pears, peeled, halved and cored
- ★ 4 ripe figs, halved
- ★ 200ml white wine
- ★ Juice of 1/2 lime
- ★ 50g sugar
- ★ 2 tablespoon Dijon mustard
- ★ 8 slices bacon
- ★ 2 tablespoons olive oil
- ★ 1 tablespoon maple syrup
- ★ 1 tablespoon dried rosemary
- ★ Salt and fresh cracked pepper

Method

Pour the wine, lemon juice and sugar in a large pot. Place the pear halves into the liquid and bring to a boil. Reduce the heat and simmer for 15-20 minutes, until the pears have softened. Remove from heat and allow to cool in the liquid.

Pre-heat the oven to 200 degrees C. Keep an oven proof dish ready.

Spread each fig half with a thin layer of mustard, close with a pear half and then wrap each fruit “sandwich” with a bacon slice. Place in the ovenproof dish.

Drizzle with olive oil and maple syrup, sprinkle with salt, pepper and dried rosemary.

Place in the oven and roast for approx. 15 - 20 minutes. Serve warm.