

Figs, Prosciutto and St. Andre Cheese

Figs were brought to North America by the Spanish missionaries who came to California to build a network of Catholic missions. They found the climate particularly favorable to growing figs, which resulted in the naming of the purple-black variety known as the Black Mission. Other figs can be used for this recipe, including the large, fat, white-fleshed, green-skinned Calimyrna, and the small, thick-skinned Kadota. Or consider an assortment of all three.

Ingredients:

1/3 cup crème fraiche
2 tsp. chopped fresh mint, plus mint sprigs for garnish
2 tsp fresh lemon juice
2 to 3 tsp. milk
Salt and freshly ground black pepper, to taste
12 ripe figs
6 oz. St. Andre or other triple cream cheese, such as Explorateur, cut into 12 wedges
3 oz thinly sliced prosciutto

Directions:

In a small bowl, whisk together the crème fraiche, chopped mint, lemon juice and as much of the milk as needed to form a thick, creamy consistency. Season with salt and pepper.

Halve the figs and arrange them on individual plates or a platter. Intersperse the wedges of cheese among the figs. Drape the prosciutto around the figs and drizzle with the crème fraiche mixture. Garnish with mint sprigs and serve.

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