

Mascarpone Stuffed Figs

Serves 4 (3 per serving)

Ingredients:

12 Fresh Figs
¼ cup Mascarpone cheese
3 tsp. honey (2 + 1 tsp.)
1 tsp. vanilla extract
½ tsp. orange zest

Directions:

1. Trim ½ inch off the top of each fig. Trim bottoms if necessary so each stands up straight. Cut an X into the tops about 1-1/2 – 2 inches deep. Open each fig from the top without breaking it open all the way.
2. Combine Mascarpone, 2 tsp. honey, and vanilla extract in a small bowl. Spoon about 1 teaspoon of the mixture into each fig.
3. Drizzle with the remaining honey and sprinkle with almonds and the orange zest.