Figs with Ricotta, Honey & Pistachios

Ingredients

Cream of the Crop Produce, Australian Figs 300g (WA Grown)

La Vera Fresh Ricotta 500g

Farm Selection Pure WA Honey 1kg

Olympic Fine Foods, Australian Grown Pistachios 300g

Method

Step 1

Use a sharp knife to split each fig down the middle and then into quarters, starting at the stem and slicing down towards the bottom. Stop about ¼ inch from the bottom of the fig.

Step 2

Use a spoon to stuff some ricotta cheese into each fig.

Step 3

Drizzle honey over the figs. Remove pistachio shells and crush the pistachios into smaller pieces.

Step 4

Sprinkle with the pistachios & enjoy!



Pic for illustration purposes only. Recipe may vary in appearance to pic.