

Rosalina's Treasured Treats - by Kendall Talbot



Blue Cheese and Pistachio Stuffed Figs Wrapped in Prosciutto

Ingredients

- 12 fresh figs
- 150 grams Blue Costello cheese
- 4 tablespoons pistachio's roughly chopped.
- 12 slices prosciutto
- 1 tablespoon butter
- 300mls cream
- 220 grams Blue Costello cheese (Extra)

Method

1. Preheat oven to 200 degrees Celsius.
2. Mix Blue Costello cheese and pistachio nuts together until well combined.
3. Cut stem off figs and cut an X in the top of the fig, but be careful not to cut right through.
4. Place a teaspoon of cheese mixture into the cut.
5. Wrap one slice of prosciutto around the middle of each fig and secure with a toothpick.
6. Place figs upright in an oven-proof dish.
7. Stir butter, cream and extra Blue Costello in a saucepan over a low heat until creamy.
8. Spoon cream sauce over figs and cover dish with foil.
9. Bake for 10 minutes. Remove foil and bake for two extra minutes.
10. Place two figs on each serving plate, spoon over sauce and decorate with candied spiced walnuts. Another one of Rosalina's great recipes.



This beautiful orange coral fan features in scuba diving scenes in 'Treasured Lies'.

Check out my website for more great recipes from Rosalina's Treasured Treats.

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