



ROASTED FIGS IN PANCETTA WITH BLUE CHEESE

INGREDIENTS

10 slices Pancetta
200g Soft Blue Cheese
(e.g. Gippsland Blue), diced
1 jar [Port Soaked Figs](#)
Olive Oil for brushing

METHOD

- 1 Make a slit in figs and stuff with cheese; wrap figs in pancetta, secure with toothpick.
- 2 Brush tray with oil, place figs and bake for 8-10 minutes in a pre-heated oven (190°C)
- 3 Serve as a starter.