

Chef François de Mélogue, Figue Mediterranean

Baked Figs

with Speck, Kataifi & Lavender Honey

serves four as a starter

8 each fresh Figs

8 slices Speck

½ box Kataifi

1 stick Butter, melted

1 cup Labne

4 tbsp Lavender Honey

¼ cup chopped Pistachios

Trim the stems off all the figs. Cut a cross into the top of each fig using a small paring knife. Wrap the base of each fig with a slice of speck. Mix the melted butter with Kataifi and wrap around each figs leaving the top third uncovered.

Bake at 450 degrees for seven minutes, or until golden brown. Arrange on serving plate and drizzle with melted lavender honey. Sprinkle with chopped pistachios and serve.

Enjoy!

Chef François

This is the ultimate do ahead appetizer...

Wrap figs in speck and Kataifi the day before your party and bake at the last minute.

Making Labne at Home...

Making Labne at home is incredibly easy and so much better than the stuff some grocery stores sell. To make a two cup batch add 1 teaspoon of sea salt to 1000 grams of plain Greek yogurt. Spoon into cheesecloth and hang in your refrigerator for three or four days. Be sure to put a tray underneath to collect the whey that drips off. The yogurt turns into a cream cheese-like texture and tastes great!

“To eat figs off the tree in the very early morning, when they have been barely touched by the sun, is one of the exquisite pleasures of the Mediterranean.”

~ Elizabeth David

