

# TE MATA FIGS

## **Figs with Prosciutto, Rocket and Goats Cheese**

### Ingredients

- ★ 8 ripe green or black figs
- ★ 12 paper thin slices of prosciutto
- ★ 250gm rocket leaves
- ★ walnut oil for drizzle
- ★ 50gm goat's cheese

### **Method**

Arrange the slices of prosciutto on a serving plate. Sprinkle with rocket leaves.

Break goats cheese over prosciutto and rocket.

Wipe the figs with a damp cloth. Cut them almost into quarters but do not cut all the way through to the base.

Arrange the figs on top of the prosciutto. Drizzle figs with walnut oil.