

Blue Cheese Stuffed Figs Wrapped in Prosciutto

- 12 Black Mission Figs
- ¼ lb blue cheese
- 4-6 slices prosciutto
- 2-4 tbsp **B.R Cohn Fig Balsamic Vinegar**
- 1-2 tbsp white cane sugar

Preheat oven to 400 degrees. Cut a slit in each fig, being careful not to cut all the way through. Stuff each fig with approximately ½ tsp blue cheese of your choice, Gorgonzola, Oregon Blue, Roquefort, Stilton, etc. Slice each piece of prosciutto in half the long way, then slice each strip in half creating four strips long enough to wrap around cheese stuffed fig. Place on a large, baking sheet, sprinkle with sugar and bake in the preheated oven for approximately 8 minutes, or until they are soft and glistening. Place on a serving platter and drizzle with **B.R. Cohn Fig Balsamic Vinegar**. This is an impressive appetizer.



30 Mins



Serves 2-4



Pairs with B.R. Cohn Sonoma County Chardonnay

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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