KitchenBooQ

Fig & Prosciutto Salad On Garlic Crostini

Serves: 4 | Cooking Time 10 minutes | Level: Capable



INGREDIENTS

4 x 2cm-thick slices ciabatta (see note)
1 tablespoon olive oil
2 garlic cloves, halved
12 fresh figs or small plums, stone removed
12 slices prosciutto
6 baby bocconcini
16 fresh basil leaves
80ml (1/3 cup) extra virgin olive oil
60ml (1/4 cup) fresh lemon juice
2 tablespoons honey
2 teaspoons wholegrain mustard
2 tablespoons coarsely chopped toasted walnuts

PREPARATION

1. Preheat a chargrill on medium-high. Use a round 8cm-diameter pastry cutter to cut a disc from each slice of bread. Brush with olive oil and rub with the cut side of the garlic. Cook on chargrill for 1-2 minutes each side or until charred. Divide the bread among serving plates.

2. Cut a cross in the top of each fig and gently squeeze open the tops. Wrap each slice of prosciutto loosely around each fig. Tear the bocconcini in half and press one half of the bocconcini, torn-side up, in the center of each fig. Arrange 3 figs on each plate. Decorate with the basil leaves.

3. Whisk the extra virgin olive oil, lemon juice, honey and mustard in a small bowl and season with salt and pepper.

4. Drizzle the dressing over the figs and sprinkle with the walnuts. Season with salt and pepper.