

Roasted Figs

Serves 6-8

We love these served with [Spiced Duck Breast](#). Or try serving them warm with fresh goat cheese and baguette slices.

Ingredients

1 pt. Black Mission Figs
Olive Oil
Kosher Salt and Freshly Ground Pepper

Method

Oven Temperature: 550-575 degrees

- Cut figs in half and remove stems.
- **Flame Height: 4-5**
- Brush surface of a medium sized baking pan, or heavy shallow skillet, liberally with olive oil and sprinkle evenly with salt and pepper.
- Heat the pan **in the center of the oven** for 5 minutes.
- Place figs, cut side down, on the pan and roast **in front of the flame** for 2-3 minutes.

Try this same method with ripe stone fruit such as peaches or apricots.



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