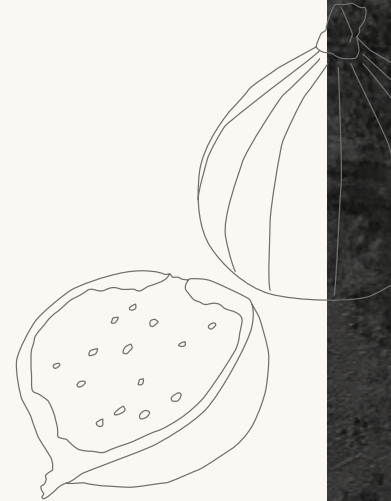




COOKING PASSION SINCE 1877

FIG, GOAT'S CHEESE AND RAW HONEYCOMB BITES



Makes: 16

Preparation: 30 minutes

Cooks: CircoTherm 180°C, 10-12 minutes



INGREDIENTS

4 sheets of **filo pastry**
100g **butter**, melted
16 figs
150g **goat's cheese**
100g cut honeycomb
Runny Honey to drizzle
Freshly ground black pepper, to taste

Allergens highlighted in **bold**.

PREPARATION

1. Preheat your oven to 180°C.
2. Cut each sheet of filo into 8 equal squares, leaving you with 32 squares.
3. Brush 16 of the squares with melted butter and lay another square over, offset, so that it forms a star shape. Brush the top layer of filo with more butter and place a fig in the middle.
4. Push the Pastry bite into the hole of a muffin tin, so that the filo pleats up around the fig.
5. Cut a deep cross into the top of each fig and push in a nugget of goat's cheese.
6. Repeat with the remaining filo, figs, and goat's cheese.
7. Bake in the preheated oven for 10 minutes, until the goat's cheese is melting and the filo is golden.
8. Remove from the tin then top each bite with a piece of honeycomb and a drizzle of honey.
9. Finish with a good grind of black pepper.

