



Fresh Figs with Mascarpone, Mint and Italian Honey

Fig season comes twice a year, in spring and late summer/early fall. With their delicate texture and soft sweetness, fresh, ripe figs are wonderful paired with mascarpone cheese, Italian honey and fresh mint. These bite-size morsels make a luscious ending to a meal.

Ingredients:

- 1/2 cup mascarpone cheese
- 1/2 lb. ripe black mission figs, quartered
- 8 fresh mint leaves, thinly slivered
- 1/4 cup Italian honey
- Fresh baguette for serving

Directions:

Divide the mascarpone cheese and figs among 4 dessert plates. Sprinkle the mint over the figs and cheese and drizzle with the honey. Serve immediately with the fresh baguette alongside.



Adapted from Williams-Sonoma