



Presented by
EASTERN PRODUCE COUNCIL
AND
PRODUCE BUSINESS

RECIPE CREATE BY CHEF CAMILLE BECERRA

Batter Dipped Stuffed Figs

8 ripe figs
¼ cup goat cheese
2 slices of prosciutto
¼ cup powdered sugar

Batter

5g yeast
1 tsp sugar
200g flour
1 tsp salt

Combine yeast, sugar and 100 ml warm water, let stand in warm place till foamy. Mix flour and salt together, add additional 250 ml warm water, stir till smooth and leave in warm place for 10-15 min.

Cut each slice of prosciutto into 4 strips. Make a small slit into the figs, stuff with 1 teaspoon of goat cheese and 1 strip of the prosciutto. Chill in the fridge until ready to fry.

Preheat oil to 350 degrees. Dip figs one at a time into batter and fry till golden. Dust with powdered sugar.

Chef demonstrations sponsored by

