

# SUSTAINABLE **RECIPE**



## WYLAND NATIONAL MAYOR'S CHALLENGE FOR WATER CONSERVATION

### **Stuffed Figs** Justin Myers at Nirvana Grille in Laguna Beach

**8** Homegrown Organic Figs

**8 OZ** Chèvre Goat Cheese

**3 TBSP** Local Raw Honey

**¼ TSP** Black Pepper

**4 SLICES** Prosciutto

**½ CUP** Arugula

**1 OZ** Balsamic Glaze

- 1.** Preheat oven to 400°
- 2.** Remove goat cheese while preparing figs, so that it is not too cold.
- 3.** Wash the Figs and create a small slit on the bottom core of the fig, if not already opened.
- 4.** Place the goat cheese in a bowl. With an electric mixer or fork, cream goat cheese until it is broken apart and slightly lumpy. Add Pepper and honey to the mixture and beat until all has been incorporated and mixture is smooth.
- 5.** With a piping bag, place all of the goat cheese mixture into the bag and cut approximately a ½ inch to make a hole at the bottom of the pastry bag. (Unless you are using a cloth bag with a medium round fitting).
- 6.** Take each fig and pipe goat cheese mixture until it fills up to the exterior of the fig, making sure not to have it overflow onto the outside.
- 7.** Place figs onto parchment paper on a sheet pan and roast in the oven for 2 minutes.
- 8.** While the figs are roasting in the oven, prepare your prosciutto by slicing each piece in half, lengthwise to make long, narrow strips.
- 9.** Remove and immediately wrap each fig with a slice of prosciutto.
- 10.** On a plate of your choice, place a small bed of arugula, followed by 2 figs on each plate.
- 11.** Drizzle the balsamic reduction from side to side on each fig.
- 12.** Sprinkle with a small amount of black pepper to finish.