

MOZZARELLA, PARMA HAM AND FIG 17 CROSTINI WITH HONEY

Crostini con mozzarella, prosciutto, fichi e miele



SERVES 4-6

12 slices of ciabatta,
about 1cm thick
3 tablespoons extra
virgin olive oil
3 x 125g balls of
mozzarella, drained
6 slices of Parma ham
6 ripe figs
2 tablespoons runny
honey

Affectionately known as ‘pigs and figs’ in my house, this is a really simple and delicious first course or light lunch if served with a green salad. The sweet flavour and luscious texture of fresh figs combines perfectly with the salty Parma ham and creamy mozzarella. Many different types of figs are grown in Italy. The peak season for the purple-black varieties is usually late August to early September, but some green kinds are available earlier.

1. Preheat the grill for about 5 minutes to medium high. Brush both sides of the ciabatta with the oil and place the slices on a large baking sheet. Grill for 1-2 minutes each side or until just golden. The bread can be grilled up to 1 day ahead and will keep crisp if stored in an airtight container.
2. Preheat the oven to 200°C/gas mark 6. Cut each ball of mozzarella into four slices. Slice each piece of ham in half crossways. Top the crostini with a slice each of mozzarella and ham.
3. Bake the crostini for 5 minutes or until the mozzarella starts to soften and the ham starts to crisp. Meanwhile, halve the figs.
4. Arrange the crostini on a large serving platter. Top each crostini with a fig half and drizzle with the honey. Serve immediately.