



## **fig** dark balsamic vinegar

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### **5 wonderful ways to enjoy our *fig* balsamic vinegar**

- gently reduce by half and use as a glaze for lamb chops or duck breasts
- drizzle on cantaloupe wrapped in prosciutto
- blend with our blood orange olive oil (equal parts of each) and use as a salad dressing, add gorgonzola, nuts and fruit
- drizzle inside of grilled cheese and panini sandwiches
- stuff a fresh fig with goat cheese, top with a candied nut and drizzle with our fig balsamic

### **try blending with any of the following extra virgin olive oils**

- picual extra virgin olive oil
- garlic extra virgin olive oil
- lemon extra virgin olive oil
- blood orange extra virgin olive oil

### **scroll down to check out the following recipes**

- ***cantaloupe wrapped in prosciutto and drizzled with aged fig balsamic***
- ***fresh stuffed figs with blue cheese & fig balsamic***

## **cantaloupe wrapped in prosciutto and drizzled with aged fig balsamic**

recipe from "***this food that wine***" with chef Angie MacRae

### **ingredients**

1. 1 ripe cantaloupe melon
2. 7 whole pieces of thinly sliced prosciutto
3. **dana shortt gourmet fig balsamic vinegar**, for drizzling
4. toothpicks, for serving

### **method**

1. Remove the skin from the melon by cutting off both ends of the cantaloupe. Stand the melon up on a cutting board and carefully slide the knife down along the skin of the melon removing the skin only. Discard skin. Cut in half and remove the seeds. Discard seeds.
2. Cut the melon into 1 inch cubes (2.5 cm)
3. Cut the prosciutto lengthwise into 14 long pieces.
4. Wrap each melon with a slice of prosciutto and secure it with a toothpick. Drizzle with fig balsamic vinegar, or serve vinegar on the side and allow guests to dip the pieces into the vinegar. Serve cold.

## **fresh figs stuffed with blue cheese and fig balsamic**

recipe adapted from Chef Michael Chiarello

### **ingredients**

- 8 black mission figs
- ½ cup blue cheese, cut into cubes
- 8 prosciutto (thinly sliced, cut in half lengthwise)
- 2 tablespoons **dana shortt gourmet lemon extra virgin olive oil**
- sea salt and freshly ground black pepper
- **dana shortt gourmet fig balsamic vinegar**, for drizzling

### **method**

1. Preheat grill. You will need medium to high heat for grilling. The key is to crisp the prosciutto quickly and leave the blue cheese just melted with the inner part of the fig cool in temperature.
2. Cut the figs in half and place a piece of blue cheese on each fig half. Wrap the prosciutto around each fig half, covering the cheese. The ends of the prosciutto should overlap.
3. Grill each piece until the prosciutto begins to color and crisp, about 2 minutes on each side. Remove from grill, lightly drizzle with olive oil and fig balsamic vinegar. Season with sea salt and pepper. Serve warm.