



Chèvre with Candied Figs

Serves 4

Ingredients

3/4 pound Mystery Bay Chèvre
4 fresh figs or 1/2 cup dried
1/4 cup of balsamic vinegar
3 tablespoon brown sugar or honey

Preparation

Slice the chèvre log, and place on an oven pan. Cut the figs into rounds.

Pour the balsamic vinegar and sugar into a small pot, and bring it to a boil. Lower the heat and let it simmer until the mixture is reduced and sticks to the back of a spoon.

If you are using dried figs, place them in the vinegar mixture and let them absorb some of the fluid while the mixture cools.

Heat the chèvre cheese slices quickly by using your oven's broiler function for about 3 minutes, or until the cheese has started to melt slightly. Place the cheese on a serving plate, and top it with the candied figs and vinegar mixture.

Serve warm