

Elegant Fig Appetizers with Goat Cheese and Almonds

Savannah · 28/09/2024



Prep Time

18 mins

Difficult

Medium

Servings

12

Description

This is a combination of several fresh fig appetizer recipes. The flavors of fresh figs, tangy goat cheese, salty almonds, sweet honey, and balsamic vinegar contrast to make these a delicious and very pretty appetizer. Arrange figs in a circle, tops facing in for a flower effect, and this will be a lovely addition to a bridal shower menu. If you can find Marcona almonds, use them. They are a Spanish almond that tastes like a cross between an almond and a cashew.

Ingredients

- 12 fresh figs
- halved - 4 ounces herbed goat cheese (chevre) - 24 almonds - 1 tablespoon honey - 2 teaspoons balsamic vinegar

Instructions

1. Preheat the oven broiler for high heat. Place the fig halves
2. cut side up
3. on a baking sheet. Top each half with about 1/2 teaspoon goat cheese. Place one almond on each
4. press to push the cheese slightly into each fig. Broil the figs in the preheated oven until the cheese is soft and the almonds are turning a rich shade of brown
5. 2 to 3 minutes. Remove from the broiler and let cool for 5 minutes. Arrange the figs on a serving platter and drizzle with honey and balsamic vinegar. Serve warm.