



Prosciutto Wrapped Figs

Prosciutto wrapped figs is so simple you hardly need a recipe at all. But I know that's what you like, especially when friends drop by and you're busy but still want to put something delicious and impressive on the table. The simpler the dish, the more important the quality, as there's nowhere for second-rate ingredients to hide.

Serves 6 as a starter



INGREDIENTS

- 9 figs
- Traditional Balsamic Vinegar of Modena, to taste
- 18 slices Prosciutto di Parma

METHOD

1. Cut figs in quarters, through the stem, and arrange on plates.
2. Add a few drops of balsamic vinegar to the centre of each one.
3. Drape prosciutto loosely around the figs.
4. Serve prosciutto wrapped figs at room temperature.