



Recipe from: [My Catholic Tradition](#)

### **Figs with Prosciutto and Roquefort**

SERVES FOUR

Ingredients

8 fresh figs

3 oz prosciutto

3 tbsp clear honey

3 oz Roquefort cheese

Preheat the grill (broiler).

Quarter the figs and place on a foil-lined grill rack.

Tear each slice of prosciutto into two or three pieces.

Crumple them up on the foil beside the figs.

Brush the figs with 1 tbsp of the clear honey.

Cook under the grill until lightly browned.

Crumble the Roquefort cheese.

Divide among four plates, setting it to one side of the plate.

Add the honey-grilled figs and ham.

Pour over any cooking juices caught on the foil.

Drizzle the remaining honey over the figs, ham and cheese, and serve seasoned with plenty of freshly ground black pepper.