



BAKED CALIFORNIA FRESH FIGS WITH COCOA POWDER & WALNUT CRISP

Created for the California Fig Advisory Board

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Restaurant RDG + Bar Annie

INGREDIENTS

4 each California fresh figs

Cocoa Powder Crisp Topping (1 ounce of topping per fig):

1 cup Flour
½ cup Light brown sugar
1 ½ teaspoon Cocoa powder
1 tablespoon Cocoa nibs (optional)
2 ounce Walnuts: toasted & finely chopped
½ teaspoon Baking powder
½ teaspoon Salt
4 ounce Butter: room temperature

Garnish: Crushed walnuts
Cocoa Nibs (optional)
Powder sugar

PROCEDURE

Split the figs in half vertically. Arrange the figs with the cut surface up on a baking pan. A small slice can be removed from the curved side of the fig so that the fig sits flat and is stable. *Note: the figs can be baked individually with space in between or in a continuous layer in a baking dish.*

In a bowl, combine the flour, brown sugar and cocoa powder and stir to mix evenly. Add the remaining ingredients and blend to form a dough. Place crumbles of the crisp dough over the figs.

To Serve: Pre-heat an oven to 350F. Bake the figs for approximately 15 minutes or until the topping is cooked and the fig begins to release some juice. Place two fig halves (4 halves if the figs are smaller) on dessert plates. Lightly dust with powder sugar and serve.

Serves 4.