Fig, Mascarpone, Honey & Toasted Walnut Crostini



Serves: 6 - 8 makes 16 crostini
Prep Time: 15 mins
Cook Time: 10 mins

Ingredients

- 1 baguette, cut on a slight angle into 16 slices about 1.5 cm thick
- 30 ml extra virgin olive oil
- 300 g Montefiore Mascarpone
- 6 ripe fresh figs
- 60 g walnuts
- 2½ tbsp honey
- Finely grated zest of ½ lemon
- Flaky sea salt
- Freshly cracked black pepper

Method

STEP 1

Preheat oven to 200°C conventional / 180°C fan-forced.

STEP 2

Arrange baguette slices on a tray and brush lightly on both sides with olive oil. Bake for 7–9 minutes, turning once, until lightly golden and crisp at the edges but not hard throughout.

STEP 3

Spread walnuts on a second tray and toast for 5–7 minutes, until fragrant. Cool, then roughly chop.

STEP 4

Cut each fig into 6 wedges. Keep the pieces generous enough to hold their shape.

STEP 5

Stir the mascarpone briefly with the lemon zest and a small pinch of flaky salt until smooth. Do not whip air into it.

STEP 6

Once the crostini are completely cool, spread each generously with mascarpone. Top with 1–2 fig wedges and toasted walnuts.

STEP 7

Drizzle lightly with honey immediately before serving. Finish with a tiny pinch of flaky salt and a crack of black pepper.