

Balsamic Pickled Figs

Servings: 20



Prep
10 m

Cook
25 m

Down
2 days



About:

To pay homage to the figs ancient Roman history, this dish is a reminder that food should be impactful, memorable and rich in flavor. Use as a bold starter to your meal experience or as a transition dish between courses. Pair with a California Cabernet Sauvignon wine and enjoy the big flavor.

Ingredients:

- 1 **tblsp** Light Olive Oil
- 1/3 **cup** Red Onion (diced)
- 1 **clove** Garlic (crushed)
- 1 **sprig** Fresh Rosemary (4 inches long)
- 1/16 **tsp** Kosher Salt
- 3/4 **cup + 1 tblsp** Balsamic Vinegar
- 1 1/4 **cup** Dried Black Mission Figs (cut into quarters)
- 1 **loaf** French Baguette

Powdered Olive Oil:

- 1/2 **cup** Extra Virgin Olive Oil
- 1 1/2 **cup** Maltodextrin Powder
- 1/8 **tsp** Kosher Salt

Directions:

Using a medium size sauté pan over medium-low heat, add measured olive oil, red onion, garlic, rosemary, and salt. Cook until onion turns slightly translucent. Add balsamic vinegar and dried figs to sauté pan. Cook over medium heat for 20 - 25 minutes until the balsamic vinegar begins to thicken and coats the back of the spoon. Remove from heat, place in a clean container with lid or jar, and let sit for 48 hours in the refrigerator.

Take a fresh Baguette and slice into 1/2 inch slices. Placed on a parchment paper lined cookie sheet and broil until edges are golden brown, about 5 minutes.

In a separate bowl, combine measured extra virgin olive oil, maltodextrin, and salt. Whisk for about 1 - 2 minutes into a paste like consistency. Assemble by placing 3 - 5 pickled figs on a toasted baguette and top with 1/8 teaspoon of powdered olive oil.