

## Roasted Figs with Honey & Sea Salt served with Cheese

Serves: 4 people (as an appetizer)

WINE PAIRING: TORII MOR 2008 PINOT BLANC



### Ingredients:

- 1 lb. fresh figs
- honey
- sea salt
- 6-oz. wedge of Saint-Nectaire cheese

Saint-Nectaire is a semi-soft, washed-rind cheese from the Auvergne region of central France. It is made from cow's milk and pairs beautifully with this Pinot Blanc!

**For Figs:** Preheat oven to 375°F. Wash figs, cut the stems off, and slice in half. Arrange figs in a single layer, cut side up, in a baking dish or on a sheet pan. Drizzle with honey and add a scant pinch of sea salt to each fig half. Roast for 15-20 minutes, or until they begin to brown. Serve alongside the cheese.