

Gorgonzola and balsamic-glazed fig bruschetta

Ingredients

For the balsamic-glazed figs

- 2 tbsp brown sugar
- 2 figs, sliced
- 50ml/2fl oz white wine
- 2 tsp balsamic vinegar

For the bruschetta

- 2 slices ciabatta, toasted
- 2 tbsp olive oil
- 50g/1½oz gorgonzola, chopped
- 1 tsp chopped fresh parsley
- freshly ground black pepper

Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. For the balsamic-glazed figs, heat the sugar in an ovenproof pan and add the figs. Stir well to coat the figs and cook until caramelised and sticky. Add the wine and balsamic vinegar to the pan.
3. Transfer to the oven and bake for five minutes.
4. To serve, place the toasted ciabatta onto a plate and drizzle with oil. Place the figs and gorgonzola on top, sprinkle over the parsley and season with freshly ground black pepper.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 1

By Gino D'Acampo

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