

Fig and Walnut Amuse-Bouche



Jim – 4 Guys and a Tomato

Event: Bainbridge Island Spouses and Guests, August 16, 2025

Inspired by: The California Walnut Board recipes

The Four Guys and a Tomato set the theme for our annual day of food and wine for our spouses and friends as F.I.G.S. (standing for France, Italy, Greece, and Spain – the culinary countries of southern Europe). So naturally I made a fig based amuse-bouche to start the fun.

An amuse-bouche starts a meal by triggering the guest's appetite. It consists of a single bite, usually served on a small decorative spoon. A Chinese soup spoon works well for this purpose.



Ingredients: (makes 12)

- 3 Fresh small to medium Figs
- 4 Sliced Prosciutto di Parma
- Gorgonzola Cheese, crumbled
- 4 Walnut Halves
- Aged Balsamic

Directions:

1. Broil the walnut halves, stirring until browned and fragrant. Watch carefully as they can go from brown to burnt quickly.
2. Slice the prosciutto into strips and curl it onto the spoons.
3. Cut the ends off of the figs; cut the figs in half, then half again (if the figs are large cut those pieces into thirds). Place a fig segment on the prosciutto.
4. Break the walnuts into pieces and sprinkle a few pieces around the figs.
5. Sprinkle the gorgonzola cheese around the figs.
6. Drizzle the balsamic over the fig mixture.

Note: Balsamic syrup can be made by reducing high quality balsamic vinegar in a saucepan.