

Roasted Figs with Gorgonzola

12 ripe figs
1 1/2 tablespoons extra-virgin olive oil
1/4 cup Gorgonzola
1/4 cup good-quality honey
1/4 cup finely chopped walnuts

Directions

Preheat the oven to 400 degrees F.

Using a paring knife, carefully trim any tough portion of the stems from each fig. Rub each fig all over with extra-virgin olive oil, then cut them in half through the stem end. Place the figs on a baking sheet and top each fig with about 1 teaspoon of the Gorgonzola. Bake until the figs are plump and shiny and cheese has melted, about 5 minutes.

While still hot drizzle figs with honey, then sprinkle with walnuts. Serve warm or at room temp.