

SALOPIAN INN
Chef Billy Dohnt

Baked fig and Roquefort tart with a Nashi pear, rocket,
walnut, and crispy pancetta salad.
Serves 4

Ingredients:

4 Medium sized Fig (White or Black Adriatic are best)
40 gms Roquefort cheese (or an other strong blue cheese)
4 x 8cm round puff pastry (commercial is fine)
4 slices pancetta
2 small nashi pears
50gms Toasted walnuts
80gms Rocket
Olive oil
Red wine vinegar
Pepper Salt

Method:

Cross cut top of figs about half way down.
Place Roquefort inside leave open.
Dock puff with a fork to size of fig.
Place fig on pastry and bake for 8 to 12 mins in oven at 200 degrees C.
Wash Rocket.
Slice pear.
Crisp Pancetta (can be done well before).
Make dressing for salad (2 parts Good olive oil 1 part red wine Vinegar salt pepper).
Dress the rocket and place on plate in rough circle.
Sprinkle rough chopped walnuts and crumbled panchetta on top.
Add sliced pear to suit.
Place baked fig in middle.
Serve.