

Fresh Fig and Prosciutto Salad (Fichi e Prosciutto Insalata)

Two fig varieties dominate the American markets: Mission figs which are dark purple and taste a bit like honey; and the Calimyrna figs which are a golden yellowish green and richly fruity. Either will work for this recipe; avoid any bruised or shriveled figs. Serve at room temperature

Serves 12

5 medium-size Belgian endive, sliced
25 fresh figs, cut in half
5 tbsp fresh mint, chopped
½ cup extra virgin olive oil
5 tbsp balsamic vinegar
12 - 14 oz. prosciutto, sliced paper thin
Parmigiano-Reggiano cheese; shaved for garnish

In a large mixing bowl, combine the endive, figs, mint, olive oil, and vinegar. Toss gently, avoid breaking up the figs.

Divide the prosciutto onto plates and place equal portions of salad on top of the prosciutto.

Garnish with the cheese shavings and serve.