

FOOD & WINE

INSPIRATION SERVED DAILY

MAKE THIS NOW

7 Ways to Use Late-Summer Figs

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Fresh Fig Salad with Feta and Bilted Jälspeños
© Marisa Tolson

1. Pizza

This delicious [grilled pizza](#) is topped with creamy gorgonzola and sweet fig chunks.

2. Salad

Chef Tim Byres's [healthy salad](#) combines plump, juicy grilled figs and a quick fig jam. Or try this sweet-savory [summer fruit salad](#) with ripe green or black figs.

3. Tarts

Chestnut honey gives this beautiful [fig-and-raspberry tart](#) a spicy kick.

4. Crostini

Have 5 minutes? Top crispy toasted baguette with ricotta, salami and fig.

5. Clafoutis

F&W Best New Chef '14 Matthew Accarrino's take on the classic [French dessert](#) features juicy fresh black mission figs and port-infused whipped cream.

6. Muffins

These delicious yogurt-spelt [breakfast muffins](#) are swirled with a syrup made from fresh figs and Marsala wine. Or try these tender fig-studded [cornbread muffins](#).

7. Cake

"I snagged this dessert from my Scandinavian grandmother," says chef Mehmet Gürs of this fantastic [raspberry-and-fig cake](#). Or make this versatile [lemon upside-down cake](#), which is great with any type of fruit.

For More Information Contact:

Green Olive Media, LLC.

361 17th Street, Suite 1,
Atlanta, Georgia 30363

404-815-9327

www.greenolivemedia.com

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