

FRESH FIGS WITH BARRANCOS PROCCIOTTO CURED HAM

Receita



Ingredients

8 Pingo de Mel* fresh figs
8 Barrancos cured ham slices
1 glass of [PORTADA red](#)
80 g/2.8 oz , sugar
110 g/3.8 oz raspberries, fresh or frozen
Salt flower

Method

Slice the figs just 1 cm below the stem in order to make a hood. Set aside.
Scoop out the fig's flesh and reserve.

Mix the sugar and red wine in a pan and reduce to around half. Stir in the raspberries and figs. Cook over a low heat for about ten minutes before finishing it off with the hand blender. Rectify with sugar and let thicken for 3-4 minutes.

Final steps

Stuff the figs with the puree and place the cured ham as shown in the photo. Garnish with a pinch of salt flower.

*A fig variety whose greenish hue and translucent flesh closely resembles White Marseilles.

Complement with [FONTE DO BECO red wine](#) at 15°C to 17°C

