

Serves 4

Ingredients

03 ripe, but firm figs

01 chabichou style goat's cheese (160 gr.)

A bunch of spinach

02 tablespoons sugar

Vanilla scented olive oil

To garnish:

04 puff pastry sticks encrusted with poppy seeds

Chopped chives

Preparation:

Quickly poach the spinach in salted water, remove and put in a bowl with cold water and ice; drain and leave to dry in the colander.

Cut the fig in four, roll the pieces in the sugar and caramelize quickly in a non-stick frying pan, cool. Cut the goat's cheese into twelve thin slices.

Serving:

Place the spinach leaves in the centre of the plate and put three slices of goat's cheese on top. On each slice of cheese put a fig quarter and a pastry stick.

Drizzle with vanilla olive oil and lay the chives to one side.

