

Fig and Prosciutto Bruschetta with Melon Mint Sauce

Servings: 1

INGREDIENTS

- 4 ea dried figs, rough diced
- 2 1/2 oz Roseli® prosciutto, diced
- 1/2 c apple cider, reduced to a syrup
- fresh mint chiffonade
- 1 t lemon juice
- 4 T Bellagio® extra virgin olive oil
- sea salt and black pepper
- 5 ea bias-cut slices Hilltop Hearth® artisan baguette, 1/2-in thick
- 2 oz Monarch® melon yogurt with mint salad dressing
- balsamic glaze

PREPARATION

In mixing bowl, combine figs, prosciutto, cider syrup, mint, lemon juice, 2 T olive oil, salt and pepper. Let sit for at least one hour. Rub bread slices with oil, salt and pepper and grill on both sides until lightly charred on the outside, yet still somewhat soft. Pile the fig and prosciutto mixture in the center of the plate. Place the slices of grilled bread around. Drizzle with melon mint salad dressing and balsamic glaze.

