

SCHRAMSBERG

# RECIPE

## GRILLED FIGS WITH THYME HONEY AND GORGONZOLA TOASTS

*Submitted by  
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PAIR WITH:

MIRABELLE BRUT  
ROSÉ

### INGREDIENTS

¼ cup mild or medium-strength  
honey, such as clover or  
blackberry

6 3-inch sprigs of fresh thyme

12 large ripe figs

2 tsp extra-virgin olive oil, plus  
more for brushing

2 tsp fresh thyme leaves

1 best-quality artisan style  
baguette

6 oz Gorgonzola cheese, at room  
temperature



### PREPERATION

#### Thyme Honey:

- Bring the honey to a simmer in a small saucepan and add the thyme sprigs.
- Let sit off the heat for 15 minutes or more while grilling the figs and bread.

#### Grilling the Figs:

- Start a charcoal fire in an outdoor grill or preheat a gas grill.
- Cut the figs in half and toss them in a small bowl with 2 tsp olive oil and the thyme leaves.
- Adjust the grill rack 4 inches from the fire.
- When the charcoal is ashed over and glowing or the gas grill is medium-hot, grill the figs quickly until they are heated through but not collapsed, 1-2 minutes on each side.
- Transfer them to a platter.

#### Toasts:

- Cut 24 ½ inch thick slices from the bread and brush both sides lightly with olive oil.
- Toast the bread on both sides on the grill away from direct heat.
- Spread the cheese on the toasts and top them with the figs.

#### Serving:

- Remove the thyme sprigs from the honey with a fork and discard them, then drizzle the warm thyme honey over the figs and toasts.
- Serve them at once.