



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #14

Tender and flavorful fresh figs have arrived at the stores and we can't get enough of them! Enjoy this seasonal treat while they last in these easy and intriguing recipes!

Curly Pasta with Fresh Figs and Pancetta

1 pound cavatappi, rotelli, or rotini pasta
2 tablespoons extra-virgin olive oil
2 ounces pancetta, finely chopped
1 shallot, thinly sliced
1 rosemary sprig
4 tablespoons unsalted butter

3 tablespoons sweet wine
(port or any other dessert wine)
Kosher salt and pepper
8 fresh Black Mission figs, stemmed and quartered
Freshly grated Pecorino Romano cheese,
for garnish

In a pot of salted boiling water, cook the pasta until al dente. Drain, reserving 1 cup of the pasta water. Wipe out the pot.

Meanwhile, in a large skillet, heat the olive oil. Add the pancetta and cook over moderate heat, stirring occasionally, until golden but not crisp, about 2 minutes. Add the shallot, garlic and rosemary and cook for 2 minutes.

Return the pasta and pasta water to the pot. Add the pancetta mixture, butter and wine and season with salt and pepper. Cook over moderate heat, stirring, until the sauce thickens and coats the pasta, about 2 minutes. Discard the rosemary sprig. Stir in the figs and garnish with pepper and grated cheese. Serves 6.

Fresh Fig Clafoutis

2 tablespoons unsalted butter, melted,
plus more for greasing
2 cups quartered fresh figs (10 ounces)
1 cup whole milk
3 large eggs

½ cup sugar
2 teaspoons lemon zest
1 teaspoon pure vanilla extract
½ cup flour

Preheat the oven to 325°F. Butter a 10-inch glass pie plate. Arrange the figs cut side up in an even layer in the plate.

In a large bowl, whisk the milk with the melted butter, eggs, sugar, lemon zest, and vanilla until the sugar has dissolved. Whisk in the flour until the batter is smooth. Pour the batter evenly over the figs and bake for about 40 minutes, until golden and puffed. Let the clafoutis rest for 5 minutes before serving. Serves 6.

Roasted Sweet Potatoes and Fresh Figs

4 small sweet potatoes (about 2¼ pounds)
5 tablespoons olive oil
Scant 3 tablespoons balsamic vinegar
1½ tablespoons Baker's sugar
12 green onions, halved lengthwise and
cut into 1½-inch segments

½ teaspoon red chile flakes
6 ripe figs, quartered
5 ounces goat cheese
Maldon sea salt and freshly ground black pepper

Preheat the oven to 475°F.

Wash the sweet potatoes, halve them lengthwise, and then cut each half again similarly into 3 long wedges. Mix with 3 tablespoons of the olive oil, 2 teaspoons salt, and some black pepper. Spread the wedges out, skin side down, on a baking sheet and cook for about 25 minutes, until soft but not mushy. Remove from the oven and leave to cool down.

To make the balsamic reduction, place the balsamic vinegar and sugar in a small saucepan. Bring to a boil, then decrease the heat and simmer for 2 to 4 minutes, until it thickens. Be sure to remove the pan from the heat when the vinegar is still runnier than honey; it will continue to thicken as it cools. Stir in a drop of water before serving if it does become too thick to drizzle.

Arrange the sweet potatoes on a serving platter. Heat the remaining oil in a medium saucepan over medium heat and add the green onions and chile flakes. Fry for 4 to 5 minutes, stirring often to make sure not to burn the chile. Spoon the oil, onions, and chile over the sweet potatoes. Dot the figs among the wedges and then drizzle over the balsamic reduction. Serve at room temperature. Crumble the cheese over the top, if using. Serves 4.

Five-Spice Late Summer Fruit Salad

¾ cup honey
½ vanilla bean, split and scraped
1 1-inch piece ginger, thinly sliced
1 teaspoon Chinese five-spice powder

3 tablespoons fresh lemon juice
5 black plums, pitted and sliced
5 red plums, pitted and sliced
8 figs

Place ¾ cup water in a medium saucepan. Add the honey, vanilla bean pod with seeds, ginger, and five-spice powder. Bring to a boil and stir until honey dissolves. Set aside to cool completely and stir in lemon juice. Discard ginger and vanilla bean pod.

In a large bowl, pour cooled syrup over the sliced plums. Cover the bowl with plastic wrap and chill for at least 2 hours, or overnight in the refrigerator.

An hour before serving, slice figs in half and gently fold into plum mixture. To serve, use a slotted spoon to ladle fruit into a serving bowl. Makes 6-8 servings.

DO AHEAD:

Syrup can be made in advance and stored in an airtight container in the fridge for up to 2 days.

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