

**HIGOS CON QUESO DE CABRA Y MIEL**  
(ROASTED GOAT CHEESE STUFFED FIGS WITH THYME HONEY)

**Serves 6**

**INGREDIENTS:**

<b>1/4</b>	<b>cup honey</b>
<b>3-4</b>	<b>fresh thyme sprigs</b>
<b>6</b>	<b>fresh figs</b>
<b>125 gr</b>	<b>Goat cheese</b>

**PREPARATIONS:**

1. Heat honey in a pan over very low heat until liquified and add thyme.
2. Preheat oven to 220 C degrees.
3. Quarter figs and place on a parchment lined baking sheet. Stuff with goat cheese and roast in oven for 12 minutes until soft.
4. Pour infused honey over figs and serve.
5. You can add some pomegranate to give some color and crunchiness.

*Enjoy!! Delicious for ending a good meal!!*