



SEASONAL
LIVING®

Warm Figs with Burrata, Hazelnuts & Honeycomb

Serves 8 • Makes 1 platter



AUTUMN



APPETIZER



PREP
20 MIN



COOK
10 MIN



WOOD OVEN /
CONVENTIONAL OVEN

Designed for indoor-outdoor gathering.



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Ingredients

-  12 ripe fresh figs, halved lengthwise
-  2 tbsp extra-virgin olive oil, plus more for brushing
-  1 tsp flaky sea salt, divided
-  1/2 tsp freshly ground black pepper, divided
-  2 tbsp honey, plus more to finish
-  1 tbsp balsamic vinegar
-  1 tsp fresh thyme leaves, plus more to finish
-  2 balls burrata (about 8 oz each), drained
-  2 cups frisée, torn
-  1 cup radicchio or chicory leaves, torn
-  3/4 cup toasted hazelnuts, roughly chopped
-  3–4 oz honeycomb, broken into bite-size pieces
-  Finely grated zest of 1 lemon
-  Toasted rustic sourdough, for serving (optional)

Method

1. Heat a wood-fired oven or conventional oven to 400°F / 205°C. If using a wood oven, cook once the flames have eased and the heat is steady.
2. Whisk together the olive oil, honey, balsamic vinegar, thyme, half the salt and half the pepper.
3. Brush the figs lightly with olive oil and arrange cut-side up on a tray or grill-safe pan. Roast 6–8 minutes, until just softened and lightly caramelized.
4. Spread the burrata over a large serving platter. Tuck frisée and radicchio around it, then arrange the warm figs on top.
5. Spoon over the honey-balsamic dressing. Scatter with toasted hazelnuts, honeycomb pieces and lemon zest.
6. Finish with the remaining salt and pepper, extra thyme leaves and a final drizzle of honey. Serve slightly warm with toasted rustic sourdough.



KEY INGREDIENT

Fresh ripe figs • 12



GARNISH

Thyme leaves •
honeycomb



PAIRS WELL WITH

Toasted rustic sourdough •
marinated olives •
prosciutto



WINE PAIRINGS

-  Domaine Huet Vouvray Sec,
Loire Valley 2022 —
serve 50–55°F
-  Clos Cibonne Tradition Rosé,
Côte de Provence 2023 —
serve 48–52°F

SL-AU-RC26-004