



Prosciutto & Fig Bites

Bouchées de figues au prosciutto

Source: The Gilded Table – July Edition

Prep Time: 10 min | Cook Time: — | Yield: Serves 4–6

Recipe Description

These coastal canapés blend Mediterranean ease with vintage aperitif elegance. Fresh figs wrapped in delicate prosciutto, drizzled with honey and kissed with herbs — a sweet-and-savory bite that evokes golden hour gatherings by the sea. Part of The Gilded Table: July Edition from Life in Bianca's Kitchen.

Ingredients

- 6–8 ripe fresh figs, halved
- 6–8 slices of prosciutto, halved lengthwise
- 1–2 tablespoons honey or aged balsamic glaze
- Fresh thyme or rosemary, for garnish
- Optional: flaky sea salt or crushed pink pepper

Instructions

Gently wrap each fig half in a strip of prosciutto, securing the fold underneath.

Arrange on a serving tray or vintage plate.

Drizzle lightly with honey or balsamic glaze.

Sprinkle with fresh thyme or rosemary leaves.

Add a touch of flaky salt or crushed pink pepper, if desired.

Serve immediately or chill briefly before serving.



Inveniam viam aut faciam.

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