

GOLDEN FIG & HONEY SPRITZ

A sparkling toast to late summer, with sweet figs, herbal notes, and golden light in a glass.

Source: The Gilded Table – August Edition

Recipe Description

A celebration of late summer's bounty — this tart pairs sweet figs and tangy chèvre atop a golden rosemary-speckled crust. It's equally at home at an afternoon garden lunch or a twilight picnic under Provençal skies.



Golden Fig & Honey Spritz

Ingredients (Serves 2)

- 2 tbsp honey
- 2 tbsp water
- 2 sprigs fresh thyme

For the cocktail

- 2 ripe fresh figs, sliced (plus extra for garnish)
- 1½ oz vodka (optional – or swap for more sparkling water)
- 1 oz honey-thyme syrup
- ½ oz fresh lemon juice
- Sparkling water or Prosecco, to top
- Ice cubes

Garnish

- Fresh thyme sprigs
- Fig slices or wedges
- **Optional:** edible flower or lemon twist



Directions

1. Make the honey-thyme syrup:

In a small saucepan, heat honey, water, and thyme sprigs until gently simmering. Stir to dissolve, then remove from heat and let steep for 10 minutes. Strain and cool.

2. Muddle the figs:

In a shaker or jar, muddle sliced figs with the lemon juice and honey-thyme syrup until juicy and fragrant.

3. Shake or stir:

Add vodka (if using) and ice to the muddled fig mixture. Shake gently to chill and blend the flavors.

4. Pour and top:

Strain into two glasses filled with fresh ice. Top with chilled sparkling water or Prosecco.

5. Garnish:

Add a fig slice, a sprig of thyme, and a swirl of golden light (or a lemon twist). Serve immediately.



Serving Suggestion:

Best enjoyed barefoot on the porch, during golden hour, as the breeze softens and the sky turns to honey. 

 Inveniam viam aut faciam.

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