

CROSTINI *of* CARAMELIZED ONIONS, DOLCE LATTE GORGONZOLA *and* FIG JAM

INGREDIENTS

Black Mission Fig Jam

- 1 pint Black Mission figs, stems removed and cut into 1/4" dice (can substitute 1 cup dried figs)
- 2 tbsp. pure maple syrup
- 1/4 cup water (or if using dried figs, use 1/2 cup water)
- 1/2 tsp. lemon juice
- Pinch of kosher salt

Caramelized Onions

- 1 tbsp. extra virgin olive oil
- 2 medium yellow onions, peeled and sliced thinly, lengthwise
- 1/2 tsp. sugar
- 1/2 tsp. salt
- 1/2 tsp. minced fresh thyme leaves

Crostini

- 1 sweet baguette, sliced diagonally about 1/4" thick
- 6 oz. Dolce Latte Gorgonzola, at room temperature (can substitute Camembert)
- Fresh thyme sprigs for garnish

PREPARATION

Preheat: Heat oven to 350° F.

Make fig jam: In a 2-quart saucepan, combine the figs, maple syrup and water. Bring to a boil over medium heat, stirring occasionally, until thick, 10 minutes. Mash the figs with a potato masher or meat pounder. Test for jam-like consistency by spooning a little onto a chilled saucer, then returning the saucer to the freezer for a few minutes to cool. It should firm to a jam consistency. Add lemon juice and salt.

Caramelize onions: Heat olive oil in 10" skillet over moderate heat. Add onions, sugar, salt and thyme. Cook, stirring occasionally, until onions are a caramel color and soft, about 20 minutes. If the pan gets too dry as the onions are cooking, add 1/4 cup of water. Cool slightly in the refrigerator. (Can be made a day ahead.)

Toast bread slices: Spread the bread on a baking sheet. Toast until lightly brown and crunchy, 10 minutes.

Assemble crostini: Spread bread with 2 teaspoons of Gorgonzola. Spoon caramelized onions, then a dollop of fig jam on each crostini. Garnish with a thyme leaf. Arrange on a platter and serve.

Serves 8.

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