DIRECT · EASY

Kamado-roasted figs with goat cheese and honey

Figs scored into a cross, stuffed with melting goat cheese, glazed with honey and rosemary. Seven minutes over direct heat and you have the kamado's late-summer dessert.



PREP	COOK	SERVINGS	TEMPERATURE
10 min	7 min	4	200 °C

Ingredients

- **12 ud** ripe but firm figs (3 per person)
- **4 cda** rosemary or orange-blossom honey
- **1 ud** orange (zest; a splash of juice optional)
- **1 pizca** freshly ground black pepper
- **10 g** butter or a little extra-virgin olive oil (to wipe the stone, optional)
- **120 g** goat cheese (log) chilled, in small cubes
- **2 ramitas** fresh rosemary (one to roast, one chopped for the cheese)
- **40 g** toasted, chopped walnuts (or flaked almonds)
- **1 pizca** flaky sea salt, Maldon-style (to finish, balances the sweetness)

Method

1 CHOOSE AND PREP THE FIGS

Use ripe but firm figs: they should give a little when pressed without being soft or weeping. Pat them dry with paper and score them into a cross from the top without reaching the base, leaving a whole centimetre intact at the bottom so they open like a flower and stand upright without spilling.

2 STUFF WITH COLD GOAT CHEESE

Gently squeeze the base of each fig between two fingers to open the cavity and tuck in a small cube of cold goat cheese, a touch of pepper and a few flakes of chopped rosemary. Cold, the cheese handles without smearing and holds in the centre longer before it melts on the stone.

3 SET THE KAMADO FOR DIRECT HEAT AND PREHEAT THE STONE

Light the charcoal without a deflector, set up for direct heat and stabilise the ceramic at 200°C. Set the soapstone or the cast-iron griddle on the grate and let it heat for 10 minutes. A smooth, hot surface catches the cheese and honey that would otherwise burn on the coals.

4 ROAST UPRIGHT, 6-7 MINUTES LID CLOSED

Stand the figs upright on the stone at 200°C, in a roasting basket if you have one so you can move them all at once. Close the lid for 6-7 minutes: the kamado works like an oven and melts the cheese through enveloping heat, not just from the base. They are ready when the cheese bubbles and the base shows a golden mark.

5 GLAZE WITH HONEY OFF THE HEAT

Move the figs to a plate and drizzle each with a thread of honey, orange zest and, if you like, the leaves of the rosemary sprig you toasted for a second on the stone. The residual heat melts the honey without burning it. Glazing off the heat keeps it glossy and aromatic instead of bitter.

6 SERVE HOT WITH WALNUT AND FLAKY SALT

Serve three figs per person on a pale ceramic plate, still hot and with the cheese melting. Scatter chopped toasted walnuts over the top and finish with a pinch of flaky salt, which balances the sweetness of the honey. Eat right away, before the cheese cools and sets again.

Editor's tips

- Ripeness is everything with figs. One that is too ripe collapses and weeps water the moment it touches the stone; an underripe one has no sugar to concentrate and ends up bland and tough. Look for fruit that gives slightly when pressed with the thumb but holds its shape when scored into a cross. If all you have are figs that are a bit green, give them a day at room temperature on a plate, never in the fridge, which kills the sweetness.
- Never put the honey on the fig inside the kamado. Honey starts to burn from around 150°C and at 200°C turns bitter in seconds, on top of dripping onto the coals and smoking the dessert the wrong way. Roast the fig with only the cheese inside and keep the honey for glazing off the heat, with the residual warmth. That is the difference between a glossy dessert and one with a burnt aftertaste.
- Fill with the cheese cold and right before roasting. Goat cheese at room temperature softens as you handle it and melts too fast, escaping from the fig onto the stone. The cold cube holds up to the cross-cut, keeps its shape for the first few minutes and melts just as the fig is already hot inside.

Gear for this recipe

Big Green Egg MiniMax

The MiniMax is enough for a quick dessert for 4 over direct heat.

mikamado.es/en/kamados/big-green-egg-minimax

TODOBRASA Premium Marabú Charcoal 10 kg

Marabú charcoal that lights fast for 7 minutes over direct heat.

mikamado.es/en/accesorios/todobrasa-marabu-premium-10kg

Kamado Joe SoapStone for Joe Jr — Cooking Soapstone

mikamado.es/en/accesorios/kamado-joe-soapstone-joe-jr

Weber Precision Tongs 46 cm (6760)

Place and lift off the cross-cut figs without losing the filling.

mikamado.es/en/accesorios/weber-pinza-precision-46

Weber Deluxe Grilling Basket Large Stainless Steel (35×30 cm)

mikamado.es/en/accesorios/weber-cesta-asar-deluxe-grande

Full recipe at: mikamado.es/en/recetas/higos-asados-queso-cabra-miel-kamado

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