



Fig and Goat's Cheese Pastries with Vino Cotto

MAGGIE BEER

Ingredients

15 small figs, halved, or 8 large figs, quartered

2 tablespoons chopped oregano

Freshly ground black pepper

2 tablespoons extra virgin olive oil

2 tablespoons vino cotto

Oregano leaves or thyme flowers, to serve (optional)

1 egg, lightly beaten

200g goat's cheese

375g best-quality store-bought butter puff pastry, thawed if frozen

Maggie Beer has been a friend and supporter of Two Good Co for many years. These pastries are a little bit savoury and a little bit sweet and perfect to make when figs are at their best, in late summer and early autumn.

Preheat the oven to 180°C and line two or three large baking trays with baking paper.

Roll out the pastry on a lightly floured surface to a 36cm x 27cm rectangle, about 3mm thick. Using a 5cm round pastry cutter, cut out 30 rounds and place on the prepared trays. Use a fork to prick each round about six times, then brush lightly with the beaten egg.

Dollop a teaspoon of goat's cheese in the middle of each round, leaving a small border around the pastry edge.

Gently toss together the fig, oregano and pepper in a bowl, then place a piece of fig on each dollop of goat's cheese. Whisk together the olive oil and vino cotto and drizzle a little over each fig.

Bake for 15-20 minutes until the pastry is puffed and golden, rotating the trays if necessary for even baking. Check the pastries after the first 5 minutes and push any figs that have been dislodged back into the centre of the cheese. Scatter over oregano leaves or thyme flowers, if you like, and finish with a grinding of pepper. Serve immediately.



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