

Fig & Walnut Pastries

With Ricotta Cheese



Licking Memorial Hospital | Culinary Services

Fig & Walnut Pastries with Ricotta Cheese (4 Servings)

Ingredients:

- 8 oz sheet frozen puff pastry, thawed in fridge for approximately 3 hours
- 8 oz dried mission figs
- 1/2 cup ricotta cheese
- 1/4 cup walnuts, roughly chopped
- 2 tablespoon honey
- 1 tbsp butter, melted

Directions:

Preheat oven to 375 degrees F. Divide thawed puff pastry into four fairly equal rectangular pieces and place on baking sheet lined with parchment paper. Spread ricotta cheese on each piece. Add honey, figs and chopped walnuts. Brush figs and edges of puff pastry with melted butter. Slightly turn pastry edges up. Bake for 18 to 20 minutes or until pastry is golden and slightly puffed.