



Dried Figs with Chevre and Hazelnuts
Pairs with Mirassou® California Pinot Noir
or Mirassou® Monterey County Chardonnay

Preparation time, 15 minutes

24 dried figs

1 small log fresh goat cheese (about 5 ounces) at room temperature

$\frac{3}{4}$ cup toasted hazelnuts, finely chopped

Cut the stem off each fig and discard. Starting at the stem end, make a cut half-way through the fig from end to end. Using a small spoon, place about one teaspoon of goat cheese in the opening. Roll the exposed cheese in the chopped hazelnuts to top it, and place the figs on a serving plate. Cover and refrigerate until one half hour before serving.

Serves 12