

# Bruschetta with figs

Ingredients required for 4 persons

**Preparation time** 15 minutes

**Difficulty** medium

## Ingredients

12 Scheiben ciabatta bread  
200 g cream cheese  
4 TL plum kernel oil  
1 EL honey  
1 Prise salt  
4 fresh figs  
fresh basil leaves



## Preparation

Preheat oven to 200 °C top / bottom heat. Mix cream cheese with plum kernel oil, honey and salt until smooth. Cut ciabatta into 2 cm thick slices and spread out the cream on the bread. Wash figs, dry with a kitchen towel, cut into thin slices and distribute on the ciabatta. Place on a baking tray with parchment paper and bake for 5 to 10 minutes. Garnish with fresh basil leaves and serve fresh from the oven.