

Roasted Fig and Feta Toast

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Adapted from [Marilena's Kitchen](#). Serve as an appetizer or with an arugula salad.

Ingredients

- 2 teaspoons sesame seed
- 2 tablespoons ouzo, Pernod, Pastis or other anise-flavored spirit
- 2 teaspoons honey
- 1/2 teaspoon fresh thyme leaves, plus a few more for garnish
- 6 ripe figs, halved
- 1/4 pound Greek, French or Israeli feta
- 1 tablespoon extra virgin olive oil
- Greek yogurt, optional
- Freshly ground black pepper
- 4 slices whole-grain or favorite sourdough bread
- 1 lemon



Directions

Preheat the oven to 425°F. Toast the sesame seed in a small dry skillet over medium heat, shaking often, until golden brown and fragrant. Let cool.

Put the ouzo and honey in a baking dish just large enough to hold the figs and stir until the honey dissolves. Add the thyme leaves and the figs, cut side up. Bake 10 minutes, then brush the figs with the pan juices and continue baking until the juices are reduced to a near-glaze, about 8 minutes longer. Set figs aside until just barely warm.

In a small food processor (or by hand), blend the feta and olive oil until smooth and creamy. Add a little more olive oil or a spoonful of Greek yogurt if necessary to create a smooth spread. Season with pepper.

Toast the bread lightly and let cool slightly. Top with the whipped feta, dividing it evenly, then with the figs and any syrupy glaze. With a Microplane, grate a little lemon zest over each toast, then sprinkle with sesame seeds and a few fresh thyme leaves. Serve immediately.

Serves 4