



HEARTH & HOLLOW  
THE TEST KITCHEN COLLECTION

# Summer Fig Flatbread

## Prosciutto & Fig Flatbread with Whipped Goat Cheese

Sweet figs, salty prosciutto, creamy goat cheese, peppery arugula, and a drizzle of balsamic glaze—a simple flatbread that tastes like summer.



LEVEL

Cozy & Simple



SERVES

4–6  
appetizer  
servings



PREP TIME

15  
minutes



COOK TIME

8  
minutes



TOTAL TIME

23  
minutes

### INTRODUCTION

There are some recipes that start with a plan, and then there are recipes that begin with a conversation.

This one started when my leasing manager mentioned that the fig tree growing at her house was producing more figs than she knew what to do with. We started tossing around ideas—fig ice cream, bread pudding, fig jam—but my mind kept drifting toward something savory.

The result is this flatbread: sweet fresh figs layered over a honey-kissed ricotta spread, topped with ribbons of prosciutto, crispy bacon, whipped goat cheese, peppery arugula, and a drizzle of balsamic glaze.

It's the kind of dish that feels fancy enough for a wine bar, yet simple enough to make on a weeknight. Every bite hits a different note—the sweetness of the figs, the saltiness of the prosciutto and bacon, the tang of the goat cheese, and the brightness of the arugula.

If summer had a flavor, I think it might taste something like this.

### ABOUT THIS RECIPE

Fresh figs layered over a honey-ricotta spread with ribbons of prosciutto, crispy bacon, whipped goat cheese, peppery arugula, and a drizzle of balsamic glaze.

### Notes from the Hearth

- ♥ Slice into strips or triangles and serve immediately.
- ♥ Sweet, salty, creamy, peppery, and tangy—every ingredient has a purpose, and together they create a flatbread that feels far more elaborate than the effort required to make it.



### TAGS

- Arugula
- Elevated
- Rustic
- Figs
- Flatbread
- Goat Cheese
- Perfect for Gatherings
- Prosciutto
- Summer Favorite
- Sweet & Savory

### INGREDIENTS

#### For the Honey-Ricotta Base

- ½ cup ricotta cheese
- 1 teaspoon honey
- ½ teaspoon spicy brown mustard (or Dijon mustard)
- Pinch of salt
- Zest of ½ lemon
- 1 teaspoon olive oil (optional)

#### For the Whipped Goat Cheese

- 4 ounces goat cheese, softened
- 1–2 tablespoons heavy cream, milk, or olive oil

#### For the Flatbread

- 1 large flatbread or naan-style pizza crust
- 5–6 fresh figs, sliced into ¼-inch rounds
- 3–4 slices prosciutto, torn into ribbons
- 2 slices bacon, cooked crisp and crumbled
- 1 handful fresh arugula
- 1 tablespoon olive oil
- 1 teaspoon lemon juice
- Honey, for drizzling
- Balsamic glaze, for finishing

### INSTRUCTIONS

- 1 PREPARE THE WHIPPED GOAT CHEESE**
  - Place the softened goat cheese in a bowl.
  - Add 1 tablespoon of cream, milk, or olive oil and whip until smooth and fluffy. Add additional liquid if needed to achieve a soft, spoonable consistency.
  - Set aside.
- 2 MAKE THE HONEY-RICOTTA SPREAD**
  - In a small bowl, combine ricotta, honey, mustard, salt, lemon zest, and olive oil (if using).
  - Whisk until smooth and creamy.
- 3 PREPARE THE FLATBREAD**
  - Preheat the oven to 400°F.
  - Spread the honey-ricotta mixture evenly across the flatbread.
  - Arrange the fig slices over the surface, slightly overlapping in places for a natural look.
  - Scatter the bacon crumbles across the top.
  - Tuck the ribbons of prosciutto between the figs, allowing them to curl and create height.
  - Drizzle lightly with honey.
- 4 BAKE**

Bake for 6–8 minutes, or until:

  - The figs soften slightly
  - The prosciutto warms and crisps around the edges
  - The flatbread is golden and lightly blistered

*Because the crust is already cooked, you're simply warming and marrying the toppings.*
- 5 FINISH**
  - While the flatbread bakes, toss the arugula with olive oil and lemon juice.
  - Remove the flatbread from the oven.
  - Using two spoons, add small quenelles or dollops of whipped goat cheese across the surface.
  - Scatter the dressed arugula over the top.
  - Finish with a generous drizzle of balsamic glaze.

### PAIRING SUGGESTIONS

This flatbread pairs beautifully with:



A crisp  
Sauvignon Blanc



Pinot Grigio



Sparkling rosé



A summer  
charcuterie board

★ GATHER WELL. EAT SLOWLY. MAKE MEMORIES AROUND THE TABLE. ★

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