

## Figs With Mascarpone

1 tbsp sugar

8 oz mascarpone cheese (If you can't find it, use crème fraîche or thick Greek yogurt instead)

12 figs

Chopped mint or lemon zest

To Make: Stir a tablespoon or more of sugar into about 8 ounces of mascarpone (an Italian cream cheese). Taste and add more sugar, if you like, keeping in mind how sweet are the figs that you're using. Trim the excess stem off a dozen figs and cut them into thick wedges. Divide the sweetened mascarpone between 4 bowls and top with even amounts of the figs. Sprinkle with chopped mint or freshly grated lemon zest.