Goat Cheese and Roasted Fig Tartlets

10 Mission figs

¼ tsp cracked black pepper

2 Tablespoons honey

2 Tablespoons sherry or brandy

Herbed Goat Cheese Filling

8 oz goat cheese, softened

2 Tablespoons chopped chives

2 - 4 Tablespoons whipping cream

2 teaspoons lemon zest

Cracked black pepper

For the Tartlets

20 mini phyllo cups baked

Cut off the stem of each fig, and cut each in half, lengthwise.

Place on a parchment lined baking sheet.

Drizzle with honey and sherry.

Sprinkle with pepper and toss to coat.

Bake 20-30 minutes at 375.

Remove from oven and cool completely.

Store in frig up to 5 days.

Combine filling ingredients with a flat beater.

Spoon filling into a piping bag.

Pipe filling into phyllo cups.

Top each with a roasted fig half.

Drizzle with honey and serve.