

FRESH
IN SEASON



BLACK MISSION FIGS

Black mission figs are a dark-skinned fig with a strawberry colored interior. They have a sweet, jelly-like taste and texture and will crack near the stem when ripe.

APPLICATIONS

Blend with savory ingredients, such as salt, cocoa, and spices - they can produce a “meaty” flavor that has a smoky, almost steak-like aroma and taste.

Top puff pastry dough with crumbled goat cheese, chopped or halved figs, and sliced prosciutto, then bake into a tart.

To store, lay figs on paper towels; cover with plastic; refrigerate no more than three days.



Indianapolis
Fruit

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