

Delicious Food Ideas

The Romantic Allure Of Figs

(NAPSA)—Figs' sweet reputation as a symbol of love dates back to ancient times. Cleopatra's favorite fruit was figs and Greeks considered figs a sacred fruit associated with love. Chocolate Fig Bon Bons is a modern-day romantic offering full of ingredients possessing what many consider aphrodisiac powers.

Chocolate, like figs, has long been associated with passion, romance and love. The Aztecs believed chocolate was a source of spiritual wisdom and incredible energy. Figs and chocolate form a perfect partnership in Chocolate Fig Bon Bons, bringing out the best in each other.

The simple list of ingredients and preparation—no baking—make it easy for you to add your personal touch to these bon bons. You can use walnuts instead of hazelnuts or almonds, crystallized ginger instead of orange peel, brandy or orange juice instead of rum, and dark chocolate instead of semisweet. Let your imagination (and romance) run wild.

Throughout history, many foods have had a reputation for making romance more pleasurable. The word "aphrodisiac" comes from Aphrodite, the Greek goddess of sensuality. Some of the more popular foods believed to be aphrodisiacs include: figs, apples, ginger, arugula, carrots, chocolate, cinna-



Beautiful bon bons you've created yourself with figs and chocolate can be a delicious part of a romantic evening.

mon, fennel, honey, oysters, garlic, almonds, rosemary and vanilla.

For your next romantic dinner, choose from these delicious recipes featuring figs plus other ingredients thought of as aphrodisiacs, available at www.valleyfig.com: California Fig and Arugula Salad, Pork Medallions with Honeyed Figs and Apples, Rosemary Chicken with Fig Orange Sauce, Braised Chicken with Fennel and Dried Figs, Fig-Honey Nests, Chocolate Fig Ganache Tart, Chocolate-Dipped Stuffed Figs and Warm Chocolate Fig Cakes.

Chocolate Fig Bon Bons

Makes about 25 bon bons

- 8 ounces Blue Ribbon Orchard Choice or Sun-Maid Figs, stems removed**
- $\frac{3}{4}$ cup (3 oz.) toasted hazelnuts or almonds**
- 8 vanilla wafer cookies, crushed**
- $\frac{1}{2}$ cup powdered sugar**
- $\frac{1}{4}$ cup rum**
- 1 teaspoon grated orange peel**
- 3 ounces (or more) semisweet or white chocolate**
- Vegetable oil**

Process figs, hazelnuts and vanilla wafers in food processor until finely ground. Add powdered sugar, rum and orange peel; process until mixed. Dampen hands and shape mixture into $1\frac{1}{4}$ -inch balls. Arrange close together on a baking sheet or wire rack. In small, deep, microwave-safe bowl, heat chocolate on HIGH 1–2 minutes, stirring after 1 minute. Add a few drops of vegetable oil if needed to make chocolate thin enough to drizzle. Dip the tips of a fork in the chocolate and quickly drizzle over the fig balls, or dip each ball in chocolate. Refrigerate until chocolate is set. Store in airtight container up to 1 week.