

CALIFORNIA FRESH FIGS AVAILABLE NOW

NEW! California Fresh Fig Panzanella Salad to Celebrate

Madera, Calif., August 28, 2018 – According to the California Fresh Fig Growers Association, the 2018 California Fresh Fig season is well underway and will continue through mid-December. This year's crop is as sweet as ever with lots of colors, shapes and sizes to enjoy.

"When you see them, buy them," says Karla Stockli, Chief Executive Office of the California Fresh Fig Growers Association. "You'll see different varieties throughout the season and they each have their own unique flavor and texture. Try them all to find your favorite."

In California, there are six primary varieties of figs:

- **Black Mission.** Purple and black skin with deep earthy flavor.
- **Calimyrna.** Pale yellow skin with a buttery and nutty flavor.
- **Kadota.** Creamy amber skin with a light flavor.
- **Brown Turkey.** Light purple to black skin with robust flavor.
- **Sierra.** Light-colored skin with a fresh, sweet flavor.
- **Tiger.** Light yellow color with unique dark green stripes and a bright red-purple interior fruit with fruity, raspberry, citrus flavor.

California Fresh Figs add color, flavor and nutrition to many dishes. For more California Fresh and Dried Fig recipes, visit www.californiafigs.com.

CALIFORNIA FRESH FIG PANZANELLA SALAD

Serves 6

Ingredients

4 - 1" thick slices of sourdough bread
3 Tablespoons olive oil
1/2 teaspoon sea salt
10 California Fresh Figs, torn into bite size pieces
10 black olives, cut in half
3/4 cup thinly sliced red onion
2 Tablespoons red wine vinegar
1/4 cup olive oil
10 basil leaves torn

Instructions

Preheat oven to 400 F. Lay the bread on a cookie sheet and liberally brush both sides of each slice with the olive oil and sprinkle with salt. Place in oven for 4 minutes then flip for another 4 minutes until the bread is just golden brown.

In a large salad bowl, add the figs, olives, red onion, red wine vinegar and olive oil. Toss until blended. Tear the bread into bite size pieces and add to the fig mixture. Stir in basil.

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About the California Fig Advisory Board and the California Fresh Fig Growers Association

The California Fig Advisory Board and California Fresh Fig Growers Association promote awareness and the use of California-produced dried and fresh figs domestically and internationally. California fig growers, processors and marketers fund the activities of the industry.

For more information:

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