



## Ficus 'Black Mission'

Fig 'Black Mission' is one of the most well known figs in cultivation. It is known for its blackish-purple skin with a strawberry colored center. 'Black Mission' Fig has a wonderful flavor that is very distinct. 'Black Mission' produces a heavy first crop (breba) in early summer and then its main crop in Fall. This fig is a very vigorous grower, but is not very cold hardy. It is best suited for areas with mild winters.

## Plant Highlights

- Premium Fig
- Blackish-Purple fruit
- Distinct Flavor

## Why Figs?

Figs make a welcome addition to home container gardens and landscapes. They can be grown as a tree or pruned and grown as a bush. They fruit on the current year's growth. This allows the plant to fruit even if it froze to the ground during winter months. If the plant is to be grown in cold climates it is recommended to be grown as a bush. These are all self-pollinating varieties that will fruit in containers. Fruit can be eaten out of hand, dried, baked, frozen, and used in preserves.

**HEIGHT:**  
4 - 10 Feet

**ZONE:**  
7 - 10

**FEATURES:**

- Award Winning
- Self-fertile
- Easy to Grow
- Fast Growing
- Low Maintenance

**PURPOSE:**

- Aesthetics/Decor
- Food Production
- Health

**BLOOMS:**

- Summer

**COMMERCIAL MARKET:**

- Process
- Local or You Pick
- Fresh

**HABIT:**

- Deciduous

**FRUITING SEASON:**

- Fall
- Spring
- Summer

**APPLICATIONS:**

- Edible Garden
- Mixed Combos
- Containers
- Patio & Garden
- Espalier

**EXPOSURE:**

- Full Sun
- Partial Sun



## Figgy Focaccia

### Ingredients

- 1 medium-size red onion
- 3 tablespoons olive oil, divided
- Coarse sea or kosher salt and freshly ground pepper to taste
- Plain cornmeal
- 1 pound bakery pizza dough
- 8 fresh figs, halved
- 1 tablespoon fresh rosemary leaves

### Preparation

1. Preheat grill to 350° to 400° (medium-high) heat. Cut onion into 3/4- to 1-inch slices. Brush onion slices with 1 Tbsp. olive oil, and season with sea salt and freshly ground pepper to taste. Grill onion slices, without grill lid, 3 to 4 minutes on each side or until tender and lightly charred.
2. Preheat oven to 425°. Lightly dust work surface with cornmeal. Stretch dough into a 10- to 12-inch oval on work surface. Place dough, cornmeal side down, on a greased baking sheet; drizzle with remaining 2 Tbsp. olive oil. Rub oil into dough. Arrange fig halves and grilled onion over dough, pressing lightly. Sprinkle with rosemary and salt and pepper to taste.
3. Bake at 425° on lowest oven rack 15 to 20 minutes or until golden.