




Peppered figs

Serves 4

Ingredients

- 100g (~~3 1/2 oz~~) dried baby figs
- 1 tablespoon Attiki honey
- 2 teaspoons balsamic vinegar
- 1 tablespoon black pepper, cracked
- 1 cinnamon quill
- 1 small bay leaf
- 3 cloves
- Water to cover

black seedless
grapes!



Method

1. Place figs, honey, balsamic vinegar, black pepper, cinnamon quill, bay leaf and cloves in a saucepan. Add water and bring to the boil.
2. Reduce to a simmer, cover and cook gently until tender. Preserve in a sterilised jar.

Note: Serve on top of grilled haloumi. It's delicious!