More than 1 hour

Makes about 5 cups

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## Ingredients:

- 500g dried sour figs
- 2.5L water, for soaking
- 1 Tbsp (15ml) salt
- 2 cups (500ml) sugar
- 4 cups (1L) water
- 1 stick cinnamon
- 1 star anise
- 2 cardamom pods
- 2 strips of orange peel

## Method

- 1. Remove all the hard and hairy bits from the figs (use scissors to snip the tops but make sure not to cut the insides).
- 2. Combine water and salt and pour over figs to cover.
- 3. Leave to soak overnight.
- 4. Drain and rinse the soaked figs.
- 5. Combine sugar, water, whole spices and orange peel in a pot.
- 6. Bring to a simmer and stir until sugar has dissolved (about 5-8 minutes).
- 7. Tip in figs and simmer over low heat for  $2\frac{1}{2}$  hours.
- 8. Remove whole spices and citrus peel.
- 9. Blitz with a stick blender if you like until smooth.
- 10. Spoon into sterilised jars, seal and allow to cool before refrigerating.

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