

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 2½ 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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