

Incir compostu, dried figs in syrup, lemon, almonds and pistachios |

Recipe for 12 tapas

Description

A dessert that comes to us from Turkey, the fig and lemon and walnut kernels leaves a beautiful imprint of this region.

Note

You can use other dried fruits of your choice, such as apricots, dates (note that the cooking time will be much shorter, as dates have a more fragile flesh).

Ingredients

Figs

- 24 Unit(s) Dry figs
- 24 Unit(s) Almonds
- 200 Gr Sugar
- 2 Unit(s) Lemon
- 6 Tbsp Honey

Finish

- 12 Tbsp Plain greek yogurt 0%
- 50 Gr Pistachios
- 1 Unit(s) Lime zest(s)

Preparation

- Preparation time **45 mins**
- Resting time **30 mins**

Préparation

Soak the figs in cold water for 8 hours.

Drain the figs, reserving the soaking water, and stuff each fig with an almond.

Remove the lemon zest and juice.

Roast the pistachios in a frying pan on the stove during 1-2 minutes, be careful to the coloration.

Progression

In a saucepan, pour 3 tablespoons of fig soaking water. Add the sugar, heat slightly, when the sugar is melted, add the honey, lemon peel and lemon juice.

Bring to a boil, add the figs, at the first new boil, lower the heat and simmer for 30 minutes uncovered. The figs will soften and the syrup will thicken.

Finish plate

Place the figs in the desired dish, add the amount of syrup you want, set aside in the refrigerator. Just before serving, add pistachios, yogurt and lime zest.

Bon appétit!