

# Fig and Artichoke Tapas

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*This tasty tapas dish combines saffron scented figs with baby artichokes, almonds, olive oil, paprika, white wine vinegar and sea salt. It's unusual but the flavours really work well together to create a Mediterranean dish that everyone will enjoy.*

## Ingredients:

2kg baby artichokes, halved and chokes removed

70g whole almonds

60ml white wine vinegar

200g dried figs

225ml boiling water

120ml extra virgin olive oil

1 tsp. coarse sea salt

1 tsp. smoked paprika

1/2 tsp. saffron threads

## Directions:

1. Place the figs into a bowl with the boiling water and allow to plump up for 5 minutes. Remove from the bowl. Add the saffron threads to the water and leave to steep.
2. Heat the olive oil in a large frying pan. Add the artichokes and toss to cover with oil. Add the saffron water and salt, bring to the boil, cover, reduce to a simmer and cook for 8 minutes.
3. Turn the heat up and add the figs, almonds, vinegar and paprika. Cook and stir until all of the liquid has evaporated. Serve hot.

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