

Figs with Spiced Almond Filling

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This sophisticated dessert takes little time to prepare but it tastes like you've spent hours slaving away in the kitchen. If you don't have a fresh cinnamon stick, use a teaspoon of ground cinnamon instead.

Ingredients:

4 large figs
3 tbsp. flaked almonds
125g ricotta cheese
2 tbsp. runny honey
1 cinnamon stick
2 1/2 tbsp. icing sugar
Zest of half an orange
1 tsp. vanilla essence
100ml water

Directions:

1. Place the honey, cinnamon stick and water into a small saucepan, bring to the boil and then reduce the heat and simmer for five minutes or until reduced by half.
2. Discard the cinnamon stick from the syrup and stir in the almonds. Preheat the grill to medium-high.
3. Slice a deep cross into each fig, making sure that they still stay attached at the bottom.
4. Combine the ricotta, vanilla, icing sugar and orange zest in a bowl and divide between the figs. Spoon the syrup over the top.
5. Bake under the grill for around five minutes or until the almonds in the filling have toasted. Allow to cool for a few minutes before serving.

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