

Simple Fig and Honey Pud

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This delicious pudding is perfect for serving in late summer when figs are at their best. If possible, use honey with honey comb from a farm shop for the best possible flavour.

Ingredients:

12 fat figs
1 400g jar honey
1 200g tub mascarpone
Pinch of cinnamon
Pinch of nutmeg
100ml or so water

Directions:

1. Wash the figs and cut in half, leaving them attached at the bottom. Place in a baking tin. Pour the water into the tin.
2. Preheat the oven to 200C.
3. Spoon around a dessertspoonful of honey into each open fig, along with some of the comb if using.
4. Dot the mascarpone over the top of the figs and sprinkle with the cinnamon and nutmeg.
5. Bake for 12 minutes. Baste with the juices before serving.

5

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