



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Dry Figs Dessert

İncirleme



12 dry figs
3/4 cup walnut
1/2 cup granulated sugar
1/2 cup milk

- # Wash the dry figs and let them stand in half cup water for a night.
- # The day after cut the dry figs into two pieces, and place thickly pounded walnuts there.
- # Place the stuffed figs into the pot just one layer.
- # Sprinkle granulated sugar on the figs.
- # Spread milk on the sugar.
- # Cover the lid, cook over very low heat for 45 minutes. Do not uncap during the cooking.
- # Uncap 30 minutes later than turning the stove off.
- # Cut the head ends of the figs, and place on the service plate.

Note: You can use water instead of milk.