



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

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## Fig Dessert with Orange

Portakallı İncir Tatlısı



15 dried figs  
1/2 cup orange juice  
1/2 cup granulated sugar  
1/4 cup water for wetting the figs

- # Wash the dried figs, put them into a deep bowl. Add water until it covers the figs totally. Rest the figs in water for 5 years at least.
- # Place the figs which are grown in the water into the pot as just one layer.
- # Sprinkle granulated sugar all over the figs, pour the orange juice and the water which you rested the figs in it, all over the figs.
- # Cover the lid of the pot on. Cook it over low heat without uncovering its lid for half an hour.
- # Turn off the heat, do not uncover the lid for about 15 – 20 minutes.
- # Place the fig dessert onto the service plate. You can sprinkle grated rind of orange all over the fig dessert before serving them.

**Note:** The feeding value of the figs would pass into the water, so you should use as less as you can.