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## Fig Compote

### Ingredients for 2 pots

**Prepare time:** 10 minutes + marinate in the fridge

**Preparation time:** simmer gently about 45 minutes

### Ingredients:

- 2.5 sheets of gelatin
- 3 egg yolks
- Fresh mint

### Ingredients for the gravy:

- 500 gr fresh figs
- 250 gr light caster sugar (= light brown)
- Juice and zest of 1 (organic) orange juice
- And zest of ½ (organic) lemon or lime
- 1 cinnamon stick (or cinnamon powder to taste)
- 5 cloves
- Pinch of cayenne pepper

### Preparation

- Wash the figs, cut the hard tip off the top. Cut the figs into 4 or 6 wedges and place in a bowl. Stir in the rest of ingredients. Place the bowl, covered, in the refrigerator overnight.
- Clean the jars with soda or in the dishwasher. Bring the fig mixture with the released liquid to the boil in a pan, stirring. Let it simmer until the jam is thick. This takes 30-45 minutes, depending on the size of the pan. Taste to see if the compote is to your liking.
- Spoon the fig compote into the jars and close with a lid.



Enjoy your food!