



Home Grown Recipes



DESSERTS

"FIGS STUFFED WITH ALMONDS"

-INGREDIENTS-

- 4 LARGE RIPE FIGS
- 4 TBLS GROUND ALMONDS
- 2 TBLS ORANGE JUICE
- 2 DRIED APRICOTS, CHOPPED.

SAUCE:

- 4 TABLESPOONS CREAM
- FINELY SHREDDED RIND OF ½ ORANGE

GARNISH:

- WEDGE OF RIPE FIG
- WEDGE OF LIME
- GROUND CINNAMON

-DIRECTIONS-

MAKE A CUT, CROSSWISE, INTO EACH FIG, WITHOUT CUTTING THROUGH THE BASE. CAREFULLY REMOVE THE FOUR SECTIONS OF EACH FIG. MIX THE GROUND ALMONDS WITH THE ORANGE JUICE AND CHOPPED APRICOTS; PRESS MIXTURE INTO THE CENTER OF EACH FIG.

THE SAUCE: MIX THE CREAM WITH THE ORANGE RIND AND, IF NECESSARY, THEN WITH A TOUCH OF WATER. SPOON A POOL OF THE ORANGE FLAVORED CREAM ONTO EACH OF FOUR SMALL PLATES; SET A STUFFED FIG IN THE CENTER OF EACH POOL.

THE GARNISH: DECORATE WITH THE WEDGES OF LIME AND A SPRINKLING OF CINNAMON.

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