

# HONEY DRIED FIGS

  
**Reynolds**  
*more than just a greengrocer*



## INGREDIENTS

- 12 Turkish figs
- 2 tbsp butter
- 2 tbsp honey
- Vanilla ice-cream



[www.reynolds-cs.com](http://www.reynolds-cs.com)



@ReynoldsFood



@ReynoldsFood

# HONEY DRIED FIGS

## COOKING METHOD

01

Wash and dry the figs, then trim the stems off and slice the figs in half lengthways

02

Melt the butter in a frying pan on a medium heat, then stir the honey in

03

Place the figs, cut-side down, into the hot butter and honey mixture

04

Shake the pan occasionally and spoon the liquid over the figs to help them cook through

05

Once the mixture is bubbling, cook for a further 3-4 minutes

06

Serve the figs warm with vanilla ice cream

