



PREP: 15 min
COOK: 2 min
SERVES: 4

Rosewater, Vanilla & Honey Poached Figs

Fresh, in-season figs poached in honey, vanilla and rosewater make for an incredibly easy, elegant dessert. Just add Greek yoghurt or ice cream to finish it off!

Ingredients

1 cup (150ml/360g) honey
2 tsp Queen Natural Rosewater Essence
1 tsp Queen Vanilla Bean Paste
12 fresh figs
1 cup (250ml/g) thick Greek yoghurt or ice cream, to serve
1 tbsp (10g) pistachio kernels, finely chopped

Method

STEP 1

Using a small sharp knife, cut a cross on the top of each fig through the stem open slightly.

STEP 2

Combine honey, Vanilla Bean Paste, Rosewater Essence and 1 tbsp water in a heavy-bottom saucepan and heat gently until mixture comes to a simmer.

STEP 3

Add figs to honey mixture, standing up in saucepan. Cook for 1 minute spooning honey mixture constantly over fruit whilst cooking.

STEP 4

Transfer figs to a plate and top with additional poaching syrup. Serve with yoghurt or ice cream and garnish with pistachios.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.