

Fig Jellies with Fig Cream Sauce

Ke-ri'l Jellies with Ke-ri'l Cream Sauce

Fig Jellies

300gm sandpaper figs (*Ficus coronata*)
100mL Marsala
100mL white Balsamic vinegar
 $\frac{3}{4}$ cup sugar
1 Tbs gelatine

Place figs, wine, vinegar and sugar in saucepan, bring to the boil and simmer for a few minutes.

Reserve 4 Tbs of fig syrup for cream.

When figs are cool add 1Tbs of gelatine and, while stirring, bring back to the boil.

Pour mixture into four teacups and chill and set.

Turn out onto plates for serving.

Fig Cream Sauce

200mL milk
200mL cream
4 Tbs fig syrup
2 tsp potato flour or corn flour

Put milk, cream, and Fig syrup into a saucepan or double boiler.

Moisten flour with a little milk and add to saucepan.

While stirring, slowly cook until thick.

Cool and spoon onto and around the jellies.

RECIPE by John and Mary King

