

# TE MATA FIGS

## Caramelised Figs with Vanilla Ice-Cream and Aged Balsamic Vinegar

### Ingredients

- ★ 12 firm-ripe fresh figs cut into half lengthwise
- ★ 3 tablespoons raw sugar, sieved
- ★ 1 litre vanilla ice-cream
- ★ 1-2 tablespoons aged balsamic vinegar

### Method

Preheat oven grill. Arrange figs, cut side up, in a large shallow heat-proof oven dish. Sprinkle evenly with sugar and grill 5-8cm from heat until sugar is melted and begins to turn a deep golden colour (approx 3-5 minutes).

Serve immediately, spooning 3 figs halves over a large scoop of ice-cream for each serving. Drizzle with balsamic vinegar.

Serves 8