

TE MATA FIGS

Fig Balsamic Sauce

Ingredients

- ★ 1 cup ripe fig pulp
- ★ 1 cup balsamic vinegar
- ★ 1 teaspoon vanilla

Method

Scoop out fig pulp.

In saucepan, add vinegar, fig pulp and simmer on low heat until mixture reduces down to about half. Stir occasionally (every 5-8 minutes). This will take about 30-45 minutes.

Allow fig/balsamic reduction to cool. Place mixture in blender or food processor. Blend thoroughly until mixture combines and becomes smooth. This step will also help release the seeds from any pulp that has not cooked down. In separate bowl, strain out fig seeds. Depending on your strainer, you might need to strain it at least two times to remove most of seeds.

Add 1 teaspoon vanilla, combine well to fig balsamic reduction.

The reduction is very concentrated. Use about 1 teaspoon at a time (or to taste) to your favourite marinades, sauces, dressing and drizzles.