

# TE MATA FIGS

## Spicy Preserved Figs

Ingredients for a 1x2.5 litre jar

- ★ 12-15 ripe green or purple figs
- ★ 400ml cider vinegar
- ★ 800ml water
- ★ 1 cinnamon stick, broken up
- ★ 4 cardamon pods, crushed
- ★ 1 hot red chilli, sliced
- ★ 2 thumbs fresh ginger, peeled and roughly chopped
- ★ 2 cloves garlic, peeled and roughly chopped
- ★ 450g caster sugar
- ★ 2 teaspoons sea salt

## Method

Place everything except the figs in a saucepan and boil gently uncovered for 5 minutes.

Meanwhile, rinse out a 2.5 litre heatproof bottling jar with hot water, then drain and dry, and put in the figs. Pack them tightly but be careful not to break the skins.

Warm the jar by sitting it in a saucepan with enough hot water to come to a third of the way up it. Once the liquid is ready, pour it over the figs, getting in as much as possible and making sure that the figs are covered with the pickling liquid.

Close the jar and seal it, then leave it to cool. Once it is cold, place in the fridge upside down for a day, then turn it right side up and leave it for between 3 weeks and 3 months before using.