

## **Baked Figs**

Sykan Sto Fournou

### **INGREDIENTS:**

#### **Servings: 2 people**

Honey	1 tbs
Orange juice	60 ml
Brandy, ouzo, or other liqueur	2 tbs
Figs	8
Bay leaves	3
Cinnamon stick	1/2
Orange zest	1 tsp
Dry white wine	as needed

#### **Servings: 4 people**

Honey	3 tbs
Orange juice	120 ml
Brandy, ouzo, or other liqueur	60 ml
Figs	16
Bay leaves	4
Cinnamon stick	1
Orange zest	1 tsp
Dry white wine	as needed

#### **Servings: 6 people**

Honey	70 ml
Orange juice	180 ml
Brandy, ouzo, or other liqueur	75 ml
Figs	24
Bay leaves	4
Cinnamon sticks	1 1/2
Orange zest	1 tsp
Dry white wine	as needed

#### **Servings: 8 people**

Honey	90 ml
Orange juice	240 ml
Brandy, ouzo, or other liqueur	100 ml

Figs	32
Bay leaves	6
Cinnamon sticks	2
Orange zest	2 tsp
Dry white wine	as needed

Servings: 10 people

Honey	120 ml
Orange juice	300 ml
Brandy, ouzo, or other liqueur	120 ml
Figs	40
Bay leaves	6
Cinnamon sticks	2
Orange zest	2 tsp
Dry white wine	as needed

Servings: 12 people

Honey	140 ml
Orange juice	360 ml
Brandy, ouzo, or other liqueur	120 ml
Figs	48
Bay leaves	7
Cinnamon sticks	2
Orange zest	1 tbs
Dry white wine	as needed

**TOOLS:**

- Bowl
- Whisk
- Small knife
- Heat-proof serving dish

**INFO:**

An exquisite dessert, probably dating back to the days of heroic ancient Greece, this dish is best when served with only a glass of ice-cold water. If you want to prepare this dish when figs are not in season, soak dry figs in wine or diluted liqueur for 30 minutes.

**TIME:**

prep time : 00:20

cook time : 00:25

**PREPARATION:**

Preheat the oven to 180° C. Combine the honey, orange juice and brandy in a bowl. Mix well. With a small knife, score an "X" on the bottom (fat end) of each fig. Arrange the figs in an heat-proof serving dish. Add the bay leaves, cinnamon and orange zest. Slowly add the wine until the cooking liquid is 1-2 cm deep. Bake the figs, basting occasionally, for 25 minutes. Serve warm or at room temperature.