






# FIG DESSERT

Copy the missing captions in the right place. Check with the recipe.

<p><i>Mix sugar, walnuts and cinnamon Put one spoon of this mixture in each of them.</i></p>	<p><i>When the figs are cold put some cream on them and serve</i></p>
<p><i>Heat on low fire for about 25-30 minutes</i></p>	<p><i>Wash the figs and cut their stems. Carve holes in them.</i></p>

1 .		
2 .		
3 .	<p><b>Put the figs on a tray, sprinkle with 4 tablespoons of sugar and pour 1,5 cups of water over them</b></p>	

4 .		
5 .	<p><b>Put the figs on a service plate. Pour the mixture and some pistachio over the figs</b></p>	
6 .		