






FIG DESSERT

1.	Wash 500g figs and cut their stems. Carve holes in them.	
2.	Mix 5 tablespoons sugar , 100g walnuts and 1 teaspoon cinnamon . Put one spoon of this mixture in each fig..	
3.	Put the figs on a tray , sprinkle with 4 tablespoons of sugar and pour 1,5 cups of water over them	
4.	Heat on low fire for about 25-30 minutes	
5.	Put the figs on a service plate. Pour the mixture and some pistachio over the figs	
6.	When the figs are cold put some cream on them and serve	