

# Easy Fig Dessert

Traditional Turkish fig dessert with walnuts and syrup. Easy 40-minute recipe for a sweet, elegant dessert perfect for special occasions.

20 min

PREP

20 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Easy Fig Dessert

## Ingredients

- 1 lb dry fig
- 3.5 oz walnut
- 1 cup granulated sugar
- 1 cup water

## Instructions

- 1 Prepare the Figs**

Wash 1 lb dried figs thoroughly under cold water. Place them in a bowl and cover with warm water. Soak overnight or for at least 8 hours until they become soft and plump.
- 2** Drain the soaked figs, reserving 1 cup of the soaking liquid for later use. Pat the figs dry with paper towels.
- 3 Stuff the Figs**

Make a small slit in the bottom of each fig using a sharp knife. Gently open the slit with your fingers to create a small pocket. Stuff each fig with 3.5 oz walnut pieces, filling them generously but without overpacking so they don't burst.
- 4 Arrange for Cooking**

Place the stuffed figs in a single layer in a heavy-bottomed saucepan or shallow cooking pot. Position them close together with the slits facing up to prevent them from moving around during cooking.
- 5 Make the Syrup**

Add 1 cup granulated sugar and the reserved 1 cup fig soaking liquid to the pan with the figs. The liquid should partially cover the figs, reaching about halfway up their sides.
- 6 Cook the Dessert**

Bring the mixture to a gentle simmer over medium heat, then reduce to low heat. Cook slowly for 15-20 minutes until the syrup has darkened to a golden-amber color and coats the back of a spoon when lifted.
- 7** Remove from heat and let cool for 5 minutes. Remove any remaining stems from the figs if desired. Serve warm or at room temperature in bowls with the syrup spooned over top.

## Tips

Soak the dried figs overnight in warm water rather than cold water to speed up the rehydration process and ensure they become perfectly tender.

Don't discard the fig soaking water – strain it and use part of it in your syrup for enhanced fig flavor and complexity.

Choose figs that are uniformly sized so they cook evenly and look more attractive when served.

Lightly toast the walnuts before stuffing to enhance their flavor and ensure they maintain some crunch after cooking.

Cook the syrup slowly over low heat to prevent it from becoming too thick or developing a bitter taste from overheating.

Test the syrup consistency by dropping a small amount onto a cold plate – it should hold its shape briefly before slowly spreading.

Arrange the stuffed figs in a single layer in your cooking pan to ensure even heat distribution and prevent them from breaking apart.

Allow the dessert to cool slightly before serving to let the syrup thicken to the perfect consistency and prevent burns from hot syrup.