

Fichi laccati

Ingredients:

- * 1 kg Mixed figs
- * 30 g Acacia honey
- * 10 Cloves
- * 1 Orange peel
- * 1 Lemon peel
- * 1 Grapefruit peel

Steps:

1. Preheat the oven to 90°C.
2. Prepare the glaze by mixing honey, grated citrus peels, and cloves. Let it come to room temperature.
3. Clean the figs and trim the stems. Cut them in half, and using a skewer, pierce each fig several times to
4. Place the figs on a silpat-lined baking tray.
5. Bake for 28 minutes, following the baking program.
6. Serve the figs warm.