

# Fig and Red Wine Syrup

This very adult tasting syrup is beautiful with any rich creamy dessert. It goes well with ice-cream, pancakes or cheesecake. Adding some balsamic vinegar would make a relish that could easily be served with a cheeseboard.

125g dried figs  
1/2 cup red wine  
1/2 cup sugar

1. Chop the figs into small pieces and put in a saucepan with the sugar and wine.
2. Bring to the boil and simmer until it thickens and goes glossy.
3. Remove from the heat and serve.

