

## Baklava Figs

### Ingredients

Serves 4

#### Figs

4 whole fresh figs, stems intact, rinsed  
½ cup mixed nuts of choice e.g. walnuts, hazelnuts,  
almonds or brazil nuts  
1 teaspoon Cinnamon  
2 teaspoons honey

1 teaspoon = 5ml

1 tablespoon = 20ml

#### Syrup

1½ tablespoons honey  
1 tablespoons olive oil or butter

#### To serve

Cream, ice-cream, yoghurt or labne

#### Labne - start day ahead

500g Greek yoghurt such as Jalna  
Zest of a lemon, lime &/ or orange  
10ml Maple syrup  
½ teaspoon mixed spice

### Method

#### Figs

1. Heat oven to 180°C. Chop by hand or crush nuts in a food processor or thermomix speed 5 until they are finely chopped, but not powdery (1 - 2mm cubed.) You want a little texture, but if they are too coarse they will not stick together.
2. Transfer to a small metal bowl & combine with the cinnamon and 2 teaspoons of honey. The mix will be a little crumbly, but will not fall apart when you squeeze between your thumb and forefinger. If too crumbly, add a teaspoon of butter or olive oil.
3. Divide into 4 and press into discs.
4. Hold the fig stem in one hand and cut a cross in the top of each fig about half way through. Be careful not to cut all the way through. The fig stem will be attached to one of the quarters.
5. Gently stuff each fig with a nutty disk and place in a baking dish.
6. Tie figs with string around their circumference at about the half way mark, quite tightly.
7. Heat remaining honey in pan over gentle heat. Remove and add oil or butter. Drizzle half over the figs.
8. Bake at 180°C for 10 minutes.
9. Drizzle figs with remaining honey mix, reheating if required. Increase oven to 200°C and cook a further 5 minutes.
10. Carefully transfer the figs with a metal spatula to plates, place the figs in the centre.
11. Add a dollop of labne and drizzle with a spoon of tray juices.

#### Labne

12. **You will need to start this recipe a day ahead.** Line a colander, ricotta drainer or other large strainer with muslin or a clean thin t.towel. Weigh in 500g yoghurt. Cover the top with the cloth. Place over a bowl deep enough to create space between the bottom of the drainer and the bowl to catch the whey as it drains out. Cover and place in the fridge or, if not too hot, drain on the bench top for a few hours. Pour whey into jar every few hours. This can be used in smoothies.
13. Once drained (6 - 12 hours) combine zest, half of the spices and strained yoghurt. Taste and add more spice if required. It may need a little sweetening. If so add some maple syrup, but remember the beauty of the labne is that it balances the sweetness of the figs. Refrigerate Labne until needed.