



Poached Figs *with* Pomegranate Syrup & Labneh

serves 2–4

Figs and pomegranates have an air of old-world luxury about them. Combine the two in this Persian-inspired recipe that stirs dreams of fruit long after breakfast.

Place the blood orange juice, sugar, rosewater, and star anise into a saucepan over medium heat. Stir occasionally until the sugar is fully dissolved. Wash the figs and cut them in half. When the liquid begins to boil, add the cut figs. Reduce to a simmer and gently poach the figs for 8–10 minutes. Carefully remove the figs, once they have softened, and set aside.

Turn up the heat and boil the liquid for another 20 minutes, until it has reduced to one third of its original volume. Allow to cool.

Split the vanilla bean lengthwise, remove the seeds, and place into a large saucepan with the remaining ingredients. Warm over medium heat (uncovered) until the sugar has dissolved. Once the juice has reached its boiling point, reduce the heat and allow the mixture to simmer until the juice has reduced to one third its original volume. It will take approximately 60–70 minutes to turn into a thick syrup. Remove the vanilla bean and allow the syrup to cool before transferring it to a sterilized bottle. If stored in a cool, dark place the syrup will keep for at least six months.

TIP Feel free to adjust the amount of sugar to taste.

INGREDIENTS

POACHED FIGS

Juice of 4 blood oranges
½ cup (100 g) raw sugar
1–2 tbsp. rosewater
2 star anise pods
5 fresh figs
4 tbsp. pomegranate syrup
2 tbsp. pomegranate seeds
for garnish

POMEGRANATE SYRUP

1 vanilla bean
Juice of 1 lemon
1½ cups (300 g) raw sugar
4 cups (1L) fresh or unprocessed pomegranate juice

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