

## Figs in Red Wine

4	Large figs (serves 4 people)
250ml	Dry red wine
90g	Clear honey
1tblspn	Orange zest



Measuring jug  
Medium saucepan  
Grater



Dissolve the honey in the wine on a low heat. Add the figs and slowly bring to boil.

Simmer on a medium heat with lid for 8 mins. Turn off heat and leave to cool in the liquid. Store in a container with the liquid in the fridge.

Serve with vanilla pannacetta and reduce some liqueur to a syrup and drizzle over.