

Turkish black figs

2100 grams water
1070 grams honey
300 grams caster sugar
90 grams dried clementine peel
50 grams dried lemon peel
70 grams earl grey tea
13 grams cinnamon

cut the tail of the figs
blanch in simmering water for two minutes

boil the water and pour onto the tea bags
leave for ten minutes and strain

add the other ingredients and bring up to a simmer
add a few figs at a time and poach until soft (depending on ripeness but usually around 5 minutes)

remove and leave to cool

strain the remaining syrup and leave to cool
vac pac the two together (making sure the figs don't explode)

leave for a couple day to infuse