

CLAUDIA RODEN'S GREEN FIG PRESERVE

- 2 pounds young green figs
- 4 cups sugar
- 2 1/2 cups of water
- juice of a lemon
- 1 tablespoon orange blossom water

Choose small, unblemished, slightly under ripe figs with stems attached. Trim stems and wash. Boil the sugar and water and lemon juice for a few minutes. Soak the figs in this syrup overnight.

The following day, bring to the boil and simmer for 15 minutes or until figs are soft. Lift figs out with a slotted spoon and put them into jars. Drain excess syrup back into the pan.

Reduce the syrup by simmering until thick enough to coat the back of a spoon. Add orange blossom water and cook for another minute.

Pour the syrup over the figs and close the jars tightly.