

Figos Recheados



Ingredients

- ✓ 300 gr almonds
- ✓ 120 gr sugar
- ✓ 30 gr cacao
- ✓ Cinnamon
- ✓ Lemon rind
- ✓ 36 dried figs

Directions:

Figos Recheados or stuffed figs are a true Algarvean invention.

Blanch the almonds in unsalted hot water. Peel off the skin and mix them into a fine grid (not a paste). Put the almonds in a bowl with the sugar, cacao, a little cinnamon and lemon rind. Mix it well.

Pull and stretch the dried figs one by one. Make a deep carve in each one lengthwise, without cutting it in two and fill them with the chocolate-nut mix. Close the opening with a toothpick.

Heat the oven at 160° and place the figs in the oven during 30 minutes.

Enjoy!