

TE MATA FIGS

Fig, Date, Almond, Sesame and Chocolate Salad

Ingredients

- ★ 6 ripe fresh figs
- ★ 8 dates
- ★ 1 teaspoon runny honey
- ★ 3 tablespoons rosewater
- ★ 100ml fresh orange juice
- ★ Handful of toasted almond flakes
- ★ 100g dark chocolate, chopped
- ★ 1 teaspoon toasted sesame seeds
- ★ 1 tablespoon almond or hazelnut oil

Method

Cut each fig into 6 wedges, then place these in a bowl.

Cut the dates in half lengthways and pull apart. Remove the stone and add to the figs.

Stir the honey into the rosewater and orange juice until it's dissolved and pour it over the fruit. Gently mix if all together and place in the fridge for 1-2 hours, mixing once more.

To serve, divide the mixed fruit and juices between 4 plates, scatter over the almonds, chocolate and sesame seeds, and drizzle with the nut oil.