

Compote Of Green Figs

Ingredients

1 pint of syrup No. 1512, 1-1/2 pint of green figs, the rind of 1/2 lemon.

Method

Make a syrup by recipe No. 1512, boiling with it the lemon-rind, and carefully remove all the scum as it rises. Put in the figs, and simmer them very slowly until tender; dish them on a glass dish; reduce the syrup by boiling it quickly for 5 minutes; take out the lemon-peel, pour the syrup over the figs, and the compote, when cold, will be ready for table. A little port wine, or lemon-juice, added just before the figs are done, will be found an improvement.

Source: Mrs Beeton's Book of Household Management (1861)

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