



Recipe from: [My Catholic Tradition](#)

## **Fresh Fig Compote**

SERVES FOUR TO SIX

1 2/3 cups fresh brewed coffee

1/2 cup clear honey

1 vanilla pod (bean)

12 slightly under-ripe fresh figs (you can use the red, white or black variety)

Choose a frying pan with a lid, large enough to hold the figs in a single layer.

Pour in the coffee and add the honey.

Split the vanilla pod lengthways and scrape the seeds into the pan.

Add the vanilla pod.

Bring to a rapid boil and cook until reduced to about 3/4 cup.

Wash the figs and pierce the skins several times with a sharp skewer.

Cut in half and add to the syrup.

Reduce the heat, cover and simmer for 5 minutes.

Remove the figs from the syrup with a slotted spoon and set aside to cool.

Strain the syrup over the figs.

Allow to stand at room temperature for 1 hour before serving.