



Fig Jam with Honey, and Breads

by Jill Trewartha – [Do Bee Honey](#) (site 1), and
Paul Triglau – [Riveria Bakery and Paulo's Artisan Bakery](#) (sites 15-16)

1st May 2011

Ingredients:

250g, fresh figs
125g, lucerne honey
juice, half lemon

Method:

Slice figs, then place with honey and lemon into a saucepan on low heat.
Bring to the boil gradually – stirring constantly.
Allow to boil for around ten minutes – or until thick and set – remember to keep stirring!

- Figs can be replaced with rhubarb – great this time of year
- Add some grated ginger – fresh or candied - for some extra warmth in Autumnal weather!

Serve:

With a bread-a-licious array of goodies from Paulo's Artisan and Riveria Bakeries!

ASFM SHOPPING LIST

Ingredients

Figs

Lucerne Honey

Lemons

Stallholders

Otherwood Orchards (site 69), [The Food Forest](#) (site 60, fortnightly),
[Willabrand](#) (site 73), [Cooinda Proprietors](#) (site 70)

[Do Bee Honey](#) (site 1)

[Patlin Gardens](#) (site 71), [Hart's Vegetables](#) (site 76), [N&M Tsimiklis](#) (site 54)