Bartın fig 'dondurma' dessert

Whole recipe

Ingredients

1.55 kg	Milk 7½ glass
300 g	Dried figs
200 g	Sugar 1¼ glass
1 kg	Water 5 glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Boil the milk, then let it cool to about 50 °C.
2. Dice the figs into a bowl. Pour the hot water over them and wait until they soften.
3. Lift the softened figs out of the water into another bowl. Ladle the warm milk over them, not quite covering them, and mash the figs with the back of a wooden spoon.
4. Add the sugar to taste.
5. Divide into bowls if you like. Cover and wrap in a cloth and rest for 2-3 hours.
   2 h
6. Refrigerate for 12 hours, then serve.
   12 h