Hatay hattuş (terebinth seed and dried fig sweet)

Whole recipe

Ingredients

500 g	Terebinth seed (Pistacia terebinthus)
750 g	Dried figs

Allergens

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

Method

1. Roast the terebinth seeds over low heat for about 15 minutes and let them cool.
   15 min
2. Remove the stems from the dried figs. Soak them in lukewarm water for about 10 minutes to soften.
   10 min
3. Pound the softened figs and the seeds together in a mortar until the mixture becomes a paste.
4. Squeeze the mixture in the palm of your hand to shape it.

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