



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Figs**

Pan De Higos (Spanish Fig Loaf)

Ingredients :

2 ¼ lbs dried figs
1 ¼ cups hazelnuts (walnuts or pecans can be substituted)
1 ¼ cups almonds plus extra for decoration
1 tsp cinnamon
2 Tbs sugar
2 tsp grated orange rind
2 oz chocolate, roughly chopped
1 tsp anise seeds
2 Tbs sherry

Directions:

Grease or line a loaf pan with parchment paper. Set aside. Melt chocolate carefully in the microwave or using the double boiler method. Set aside to allow to cool slightly. Roast the anise seeds until aromatic in a small ungreased sauté pan.

Place the dried figs in a food processor, pulsing until well chopped. Add anise seed, cinnamon, orange rind, sugar, almonds, and hazelnuts. Process until well incorporated. Pour in the chocolate while processing. Then add the sherry to bring the mixture together. Remove from the processor. Using pressure from your hands, press the mixture into the loaf pan as tightly as you can. Release the fig loaf from the pan by flipping the pan over and giving it a few taps. If you lined it with parchment paper, just pull on both ends of the paper releasing the loaf from the pan. Decorate by lightly pressing in a few almonds.

Wrap the loaf in parchment paper and return it to the loaf pan. It can be eaten immediately or allow to sit for 2-3 days in a cool dry area so the flavors come together. Slice when ready to eat. The loaf will last a few weeks at room temp.

*Typically, a heavy weight of some sort is placed over the loaf to keep it firmly in place. I keep a foil lined brick handy that I usually use as a panini press, but it also comes in handy as a weight for this recipe. Enjoy the Pan De Higo with an assortment of cheeses and crackers.