



## FIG AND WALNUT LOGS

MAKES 4 X 125G LOGS

### INGREDIENTS:

- ½ cup Alison's Pantry Unsalted Roast Almonds
- 1½ cups Alison's Pantry Dried Figs, roughly chopped, with hard stalks removed
- ½ tbsp brandy
- ½ tbsp Mother Earth Liquid Honey
- ½ cup Alison's Pantry Diced Apricots
- ½ cup Alison's Pantry Walnuts, roughly chopped
- ½ tsp mixed spice

### METHOD:

1. Place almonds in a food processor and process until finely chopped. Remove to a bowl.
2. Blitz the figs with the brandy and honey until they form a sticky paste. Add the fig paste to the bowl with the almonds. Stir in the remaining ingredients.
3. Mix well to combine, then shape into four small log shapes. Set on a plate, uncovered, in the fridge or in a cool, dry place for a week to dry.
4. Wrap and tie in baking paper if giving as a gift. If stored in a cool, dry place, these logs will keep well for up to 2 months. Store in the fridge during summertime. To serve, slice and serve alongside your favourite cheeses.