



## FIG ROLL RECIPES

By Siobhan Patricia Mulcahy

### DESSERTS

- **Fig Rolls & Custard for Two**

**Ingredients:**

4 Jacob's fig rolls

Ready to pour custard

1 heaped teaspoon, brown sugar

*Optional:* sieved icing sugar to decorate

*To serve:* 2 ramekin dishes

**Method:** Cut the 4 fig rolls into small cubes. Divide the mixture into 2 ramekin dishes. Cover with hot custard. Sprinkle with brown sugar and place ramekin dishes on a baking tray. Place tray under a medium hot grill until sugar becomes glazed. *Optional:* Sprinkle with sieved icing sugar to decorate. Serve immediately.

Note: Increase measurement quantities if serving more than two people.



- **Cubed Fig Rolls with Whipped Cream & Walnuts for Two**

**Ingredients:**

4 Jacob's fig rolls

Whipped cream from the fridge

2 heaped teaspoons, chopped walnuts

*To serve:* 2 chilled, dessert glasses.

**Method:** Cut fig rolls into small cubes and place in refrigerator for 30 minutes. Fill each glass with one heaped teaspoon of cubed fig rolls, then one heaped teaspoon of chilled whipped cream. Keep alternating in this way until glass is almost full. Finish off with a tablespoon of whipped cream. Sprinkle chopped walnuts on top. Serve immediately.

Increase measurement quantities if serving more than two people.

- **Fig Rolls marinated in Fruitfield Orange Marmalade and Crème Fresh & Walnuts for Two**

**Ingredients:**

4 Jacob's fig rolls

Crème fresh

2 heaped teaspoons, chopped walnuts

1 heaped teaspoon, Fruitfield Orange Marmalade

4 level teaspoons, brandy

*To serve:* 2 dessert glasses

**Method:** Baste both sides of each fig roll with a light coating of brandy using a basting brush. Then, using a knife, spread one side of each fig roll with Fruitfield Orange Marmalade. Cut each fig roll into small cubes. Place mixture in a small cooking pot and



warm through over a very low heat for a few minutes. Fill each glass with one heaped teaspoon of fig roll mixture and one heaped teaspoon of crème fresh until glass is almost full. Finish with a final spoon of crème fresh and sprinkle with chopped walnuts. Serve immediately. If you do not want to use alcohol in the recipe, omit the brandy and follow the method without it. Increase measurements accordingly if serving more than two people.

- **Fig Roll Toffee & Walnut Squares with Vanilla Ice Cream *for Four***

**Ingredients:**

8 Jacob's fig rolls  
3 oz (85 g) unsalted butter  
2 heaped teaspoons brown sugar  
2 heaped teaspoons of chopped walnuts  
4 large scoops of Vanilla Ice Cream  
*Optional:* sieved icing sugar to decorate



**Method:**

Cream the butter and brown sugar together in a cooking pot. Heat gently over a low ring until the butter has melted. Do not overheat. Add the cubed fig rolls and one of the heaped teaspoons of walnuts. Heat gently until fig rolls have absorbed the butter and sugar mixture. Remove from the heat. While it is still warm, spread the mixture into a baking tray (pre-lined with grease proof paper) and flatten with the back of a spoon so that it is 2 cms (½ inch) thick. Sprinkle the second heaped teaspoon of walnuts evenly over the flattened mixture. Pat the hazelnuts down gently with the back of a spoon. Refrigerate for one hour. Remove from the fridge and cut into squares. Serve immediately with vanilla ice cream.

- **Fig Roll Orange, Toffee & Walnut Squares with Vanilla Ice Cream *for Four***

**Ingredients:**

8 Jacob's fig rolls  
3 oz (85 g) unsalted butter  
2 heaped teaspoons brown sugar  
1 heaped teaspoon, Fruitfield Orange Marmalade  
4 large scoops of Vanilla Ice Cream  
*Optional:* sieved icing sugar to decorate

**Method:** Include 2 heaped teaspoons of Fruitfield Orange Marmalade in the mixture. Then follow the method for **Fig Roll Toffee & Walnut Squares** above.

## SALADS

- **Fig Roll & Blue Cheese Salad *for Two***

**Ingredients:**

4 Jacob's fig rolls, cubed  
Green salad leaves of your choice  
6 oz (170 g) Blue Cheese  
8 cherry tomatoes, halved  
2 heaped teaspoons, chopped walnuts  
Honey to drizzle  
*Optional:* Chopped cooked ham or chicken



**Method:**

Arrange the green salad leaves on two plates. Crumble the blue cheese onto the salad leaves. Chop the cherry tomatoes in half and the fig rolls into small squares and add to the salad. Sprinkle the chopped walnuts on top and then drizzle with honey. Add chopped cooked ham or chicken if you wish. Serve immediately.  
Increase the measurements if serving more than two people.

- **Fig Roll & Goat's Cheese Salad *for Two***

**Ingredients:**

4 Jacob's fig rolls, cubed  
Green salad leaves of your choice  
6 oz (170 g) Goat's Cheese  
8 cherry tomatoes, halved  
2 heaped teaspoons, sesame seeds  
Oil & vinegar based dressing to drizzle  
*Optional:* Chopped cooked ham or chicken

**Method:**

Use the method for **Fig Roll & Blue Cheese Salad** above.  
Increase the measurements if serving more than two people.

