

# SAN FANTINO Strawberry fig jam

Ingredients: Wild black figs, sugar, lemon

Production: 20 kg

Price: 5 euro for a 200 gr jar



This tiny wild black fig grows on rocks overlooking the sea, picking it requires sometime acrobatic skills. Its purple flesh tastes of strawberry more than fig!

We pick the figs in September, cut them in half or quarters or eights depending on the size of the fruit. We then add some lemon and sugar measuring a quarter of the fig's weight. After a few hours we cook the figs and then fill jars that have been sterilised in the oven.

The product has a shelf life of several years at ambient temperature but must be kept in the fridge once opened.

