

Texturas **Kappa**

Figs with caramelised honey gelatine



For the caramelised honey water

- 250 g rosemary honey
- Water

- 1 Put the rosemary honey in a saucepan and bring to the boil.
- 2 Add a little water and weigh.
- 3 Keep adding water until the total (water and honey) amount to 125 g.
- 4 Keep in the fridge.

For the caramelised honey gelatine

- 200 g caramelised honey water (preparation above)
- 4 g Kappa

Others

- 4 figs cut into quarters

- 1 Mix Kappa with the honey water and bring to the boil stirring constantly with a beater.
- 2 Take off the heat, skim and quickly bathe the fig pieces. The honey will gelify almost instantly.