

# Fig Reçeli

Learn to make homemade Turkish fig jam with fresh figs and sugar. Perfect for breakfast spreads, cheese pairings, and dessert fillings.

15

HAZIRLIK DK

45

PIRME DK

60

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Fig Reçeli

## Malzemeler

- 2 kg fig
- 6 apple
- 3 tbsp molasses
- 2 tsp lemon salt

## Yapılış

- Prepare equipment**

Sterilize 4-6 jam jars and lids by washing in hot soapy water, then placing them upright in a 100°C (200°F) oven for 10 minutes.
- Prepare the figs**

Wash 2 kg fresh figs thoroughly under cool running water. Remove stems and cut each fig in half lengthwise.
- Start the jam**

Place the halved figs in a wide, heavy-bottomed saucepan. Add 6 portions of sugar (the amount will depend on your preference, typically 1.5 kg for 2 kg figs) and let sit for 10 minutes to allow the figs to release their juices.
- Heat the fig mixture over medium heat, stirring gently until the sugar dissolves completely, about 5-7 minutes.
- Add 3 tablespoons lemon juice and stir to combine. Bring the mixture to a rolling boil, then reduce heat to medium-low.
- Simmer the jam for 35-45 minutes, stirring occasionally to prevent sticking, until the figs are tender and the liquid has thickened to a jam consistency.
- Test for doneness by dropping a small spoonful onto a cold plate - it should hold its shape and wrinkle slightly when pushed with your finger. Add 2 teaspoons additional lemon juice if needed for flavor balance.
- Fill and seal**

Ladle the hot jam into sterilized jars, leaving 6mm (1/4 inch) headspace. Wipe jar rims clean with a damp cloth and seal with sterilized lids.
- Cool jars completely at room temperature for 2-3 hours. Store in refrigerator for up to 3 months or process in a boiling water bath for 20 minutes for longer storage.

## ?puçlar?

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Use only fresh, ripe figs for the best flavor and texture. Overripe figs will create a mushy jam, while underripe figs lack sweetness and won't break down properly.

Add lemon juice to increase acidity and help the jam set properly. The citric acid also balances the natural sweetness of figs and prevents the jam from becoming overly sweet.

Use a wide, heavy-bottomed stainless steel or enamel pot to ensure even heat distribution and prevent scorching. Avoid aluminum, copper, or iron pans as they can react with the fruit acids and create off-flavors.

Stir with wooden utensils only, as metal spoons can react with the acidic ingredients and impart a metallic taste to your jam.

Test for doneness by placing a small plate in the freezer, then dropping a small amount of jam on the cold plate. If it wrinkles when pushed with your finger, it's ready.

Sterilize jars and lids properly by washing in hot soapy water, then placing in a 200°F oven for 10 minutes or running through a dishwasher cycle.

Fill jars while the jam is still hot, leaving 1/4 inch headspace, and process in a boiling water bath for proper preservation.

Add fresh herbs like rosemary or thyme during cooking for an aromatic variation, but remove them before jarring to prevent bitterness.