

SAN FANTINO Fig jam

Ingredients: Figs, sugar, lemon

Production: 100 kg

Price: 5 euro for a 300 gr jar



The DOP (Denomination of Protected Origin) white Dotato fig of Cilento is one of the best figs on earth. With its unrivalled sweetness it is ideal for drying and for making jams.

We pick the figs in September and October, cut them in 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.

The result is a product that is extremely tasty, sweet and chunky, ideal for breakfast but also as an ingredient of cakes and on aged strong cheese.

A great present when invited to a dinner.