



## Brevas con Arequipe

### Description

A dip in toffee makes the outside of each fig as sweet as the inside. Its even more delicious with a piece of cheese and syrup.

### Brevas con Arequipe or Figs with Toffee (English version below)

#### Ingredientes

- 6 brevas frescas (higos), maduras, lavadas y secas
- 100 gramos de azúcar o panela
- 1 astilla de canela
- 100 mililitros de agua
- Arequipe ver receta en Arequipe

#### Preparación

1. Se ponen todos los ingredientes en una olla a fuego medio.
2. Se deja cocinar hasta que el jugo de las brevas este un poco espeso.
3. Luego de cocinar se deja enfriar y se puede envasar en un recipiente con tapa.
4. Se decoran con arequipe, queso o en su mismo almibar.

### Figs with Toffee (English version)

#### Ingredients

- 6 fresh ripe figs, washed, dried
- 100 grams of sugar or brown sugar cane
- 1 cinnamon stick
- 100 millilitres of water
- Toffee to decorate see recipe in Arequipe-Dulce de Leche or Toffee

#### Preparation

1. Put all the ingredients in a saucepan over a medium heat.
2. Allow to cook until the fig's juice is a little bit thick.
3. After cooking, allow to cool and it can be packaged in a container with a lid or jar

~~4. Serve with the Toffee, feta cheese or in their own syrup.~~

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