



## Stevia Recipes

### Fig jam with Stevia

#### Ingredients

3 kg of black figs  
1.5 g Glycostevia-R60 (½ tablespoon)

#### Preparation

Peel and chop the figs.  
Place the pieces in a casserole with ½ tablespoon of stevia.  
Cook the mixture at a medium heat, stirring occasionally, until to get a jam texture.  
Once the homogeneous texture is obtained, fill hermetic jars that we have prepared earlier.  
Assure the jars are closed, and let boil for 10 minutes in a water bath.

It is recommended to eat it cold

**Difficulty:** Easy

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