

Les Figuières

La Figue, notre passion depuis 1965

Our Products: Jams figs, line cooking, and season the fresh figs.

Fig jam black

The great classic of our jams. Very "rustic", near the old recipes our grandmothers, all the flavor of the soil, while the perfume of Provence.

The texture of small pieces of fruit give the "character". It shines bright on toast for breakfast.



Net weight: 370g Price: € 5.80

[Checkout](#)

White fig jam

Lighter, more delicate, more "feminine". Made with the variety of figs "Dauphine" very thin-skinned and virtually seedless. Its flavor compared with any other, its more delicate flavor with the high fructose fruit actually jam packed with sweetness and wonder. It will give a little more pastry for making cakes, cakes, pancakes, etc. ... Like fine wine, this white fig jam to the advantage of confire older.



Net weight: 370g Price:

5.80 €

[Checkout](#)

Fig jam nut

Happy marriage of Provence figs and nuts Dauphine: old recipe of our campaigns. In autumn, when the maturity of these two fruits, the former prepared with love and passion that this jam would be the favorite dessert during the long winter months. It was generally consumed in the evening after dinner, the evening around a fire. It was offered as a gift during the holidays or when visiting friends.



Net weight: 370g Price: € 5.80

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Fig jam and orange

New! The bitterness of the orange and the fruit of the fig jam together in a rich fragrance. A wonderful Mediterranean ...



Net weight: 220g Price:

5.80 €

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Fig jam almonds

Fig jam raisin

New Spring 2009! We showed our old recipes to give the flavor of the day the subtle mixture of white fig and almond long. No doubt its smoothness will attract you as ...



Net weight: 370g Price: € 5.80
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One of our earliest creations, always popular with fans of jam sweeter. Composed of white figs and grapes selected for us.



Net weight: 370g Price: € 5.80
[Checkout](#)

Fig chutney and spices

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The fig chutney and spices is a perfect condiment reminiscent of sunny Provence. Not too spicy, just to develop the taste buds and bring out the taste that accompanies it.

Serve hot or cold. For use as an appetizer on toast with fried potatoes, pasta, rice bowl, sausage, grilled meat or fish ...



Net weight: 210g Price: 5.80 €
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Mustard with figs

We designed this mustard with a little mustard producer who knew perfectly combine the marked character of the mustard and the flavor of the fig. Gourmet accompaniment to meats, but also as a base sauce for salads.



Net weight: 200g Price: Price: 5.80 €
[Checkout](#)

Condiment with figs and balsamic vinegar

Condiment of fabulous. In the mouth it is soft, silky and full exhales perfume.

Perfect to accompany savory dishes such as foie gras, salad Landes, meat, fish or sweet topping in a vanilla ice cream.

Serve hot or cold.



Net weight: 245g Price: 7.50 €
[Checkout](#)

Stewed figs into pieces

Very little sugar from a jam, compote in this kitchen is perfect as an accompaniment to savory dishes such as foie gras, duck breast, poultry, game or fish.

This sauce can be eaten with cheese or goat cheese. On a pastry makes it a delicious pie.



Net weight: 200g Price: Price: 5.80 €
[Checkout](#)

Syrup of figs (37.5 cl bottle)

Drawn from a variety of figs harvested in July which is slightly dehydrated on the tree. Pure fruit syrup very delicate mouth syrupy and fragrant. Its use is extensive. As an aperitif with champagne, white wine, water gazeuze In the kitchen on medallions of foie gras sauce base. For dessert: in topping pancakes, ice cream, cheese, pie



Price: 8.5 € 0 _
[Checkout](#)

Artisanal fig vinegar

This vinegar is the result of a great collaboration with an artisan vinegar southern France. His approach to this product has attracted the quality of ingredients is a priority for us. Together we found the perfect recipe for marrying our figs and vinegar. Aged in oak barrels, it is the companion table of salads, but also strawberries.



Price: 5.8 € 0 _
[Checkout](#)

We offer three varieties of fresh figs to marketing and shipping:

Black Caromb



Price varies depending on the season

Bourjassotte Black

called "Paris" or "Violet Solliès" variety Unifere a single harvest in mid-August to late October / early November.

Dauphine



Price varies depending on the season

variety bifère with 1st harvest in early July to early August and the 2nd harvest in early September to mid-October.



Price varies depending on the season

called "Blanche d'Argenteuil" or "Drop of Gold," also called "Grise de Tarascon. bifère Variety with the 1st harvest in late June to early August and the 2nd harvest in mid-August to mid-October.

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