



Natural Fig Spread

A sweet fig sensation

NATURFIG

Figs are a symbol of the Mediterranean diet, they provide energy, a good source of vitamin B3, fiber, carbohydrates as well as magnesium, potassium and calcium. But the best of all, they taste great !

Most delicate fig varieties are grown in Spain, our region Extremadura is rich in fig groves. We grow them in our farm, varieties as "Cuello Dama" and "Calabacita" most appreciate and delicate.

We wanted to make them even more delicious so we've created a natural fig spread to share it with your most loved cheeses. They fit great with blue and blue aged cheeses, also with cured and strong flavor ones.

This is not a marmalade is a spreadable sweet fig slow cooked.

Varieties Harvested late summer we select and collect Cuello Dama and Calabacita varieties from our farm

Tasting Sweet and moist with clear dry figs flavor and caramelized hints

Pairing Blue and blue aged cheeses, cured manchego cheese, fresh goat cheeses and much more!

