



CANDIED ORANGES



INGREDIENTS

- 4 Blutorangen
- 4 Dosen Cavendish & Harvey Fruity Orange Drops
- 150g Zartbitterkuvertüre
- grobes Meersalz

PREPARATION

Wash the blood oranges, dry them and cut them into slices approx. 1cm thick, then place them side by side on a small wire rack (e.g. 28cm ø).

Crush the drops in a mortar and heat with 1 litre of water in a large pot until a syrup forms. Place the wire rack in the pot so that the blood oranges are covered by the syrup. Bring the syrup to a slight boil and simmer over low heat for ca. 15 minutes. Remove the pot from the heat and let the blood orange slices steep in the syrup for about 1 day.

Remove the blood oranges with the wire rack and let them drain well for ca. 1 hour. Place the slices on baking paper and let them dry for about 2 days.

Finely chop the couverture and let it melt in a hot water bath. Immerse the blood orange slices halfway in the chocolate and let them dry. Sprinkle the chocolate half with sea salt to taste.