

Candied orange slices

1 kg oranges, about 4 of them Blanch the whole oranges briefly in boiling water; this draws the bitter substances out of them.

Cut the oranges into slices 2–3 mm thick with a bread knife

1.9 kg sugar is the total needed for the recipe.

1 litre water First make a syrup with water and sugar:
1 kg white sugar boil for 15 minutes, then set the pot aside and put the orange slices into the syrup. Weigh the orange slices down with a plate and a weight so that the slices stay in the syrup, and leave them to stand overnight, covered.

On day 2 take the orange slices out and set them aside. Add 300 g sugar to the syrup, bring to the boil and put the orange slices straight back into the syrup, weigh them down and leave to stand overnight, covered.

On day 3 as above, add another 300 g sugar.

On day 4 as above, add another 300 g sugar.

On day 5 spread the slices out on a rack

to drain and dry (put a tray under the rack).

Air-drying takes a very long time. So it is better to use the oven: at about 80 degrees, put the rack in (again with a tray underneath), turn the slices now and then (this also lets the steam escape) and dry them for about 45 to 60 minutes. They should no longer stick to your fingers.

Leave to cool and keep in a screw-top jar in the fridge – they are almost too beautiful to use!

All the same, a few ideas: chop them finely and decorate a winter salad all round with them, or use them as candied peel – or cut into small pieces to serve with an espresso. Of course you could also coat them with chocolate ...

Using the syrup: count it by weight as sugar and use it for your next orange marmalade – or for another jam that would benefit from a hint of orange. Or create a drink with it!

