

Orange lollipops

Preparation time: 30 min.

Quantity

Ingredients for 30 pieces.

Ingredients

500 g Sugar

200 ml Water

1 natural orange and 2 bitter oranges

1 piece Wooden chopsticks

Preparation

Finely grate the zest of the orange, then squeeze out the juice.

Bring the sugar, water, orange zest and juice to the boil over medium heat until it has become viscous (for about 15 minutes).

In the sink, dip the bottom of the pot once in cold water to stop the sugar mixture from caramelising further.

Drop a small amount into ice-cold water with a wooden spoon, remove with your fingers, if the globules are firm, the mixture is ready. Otherwise, let the mixture boil a little more and check again.

Line a baking tray with baking paper, drop circles (5 cm diameter) onto the paper with a tablespoon and leave to cool a little, then insert the wooden sticks and leave to cool completely. Before the sugar solidifies, you can quickly give the lollipops a decorative "flourish".

It is best to store them in the fridge.