

Orange spice

Preparation time: 20 min. · Level of difficulty: very easy ·

Quantity

Ingredients for 1 small glass (approx. 150-200g).

Ingredients

8 piece Oranges
130 g Cane sugar
300 ml Water

Preparation

Bring the water with the sugar to the boil, cut the orange skin into strips from the fruit with a peeler or fine knife, cutting down only the orange thin skin.

Simmer the strips in the sugar syrup for about 3-4 minutes, then scoop them back out of the broth, drain well and lay them out on a baking tray with baking paper.

Place the orange strips in an oven preheated to 100°, after about 30 minutes reduce the temperature to 60°-70° and leave the strips to dry for about 1 hour more.

When the orange skins are dry and cooled, grind them finely with a food processor, put them in a dry screw-top jar and close tightly.