

Preserved Orange Rolls

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INGREDIENTS:

Servings: 250 grams

Oranges	12
Sugar	1 1/4 kg
Lemon juice	2 tbs

TOOLS:

Fine grater
Small knife
Toothpicks
Saucepan with a lid
Strainer
Sterilized glass jars

INFO:

Greeks grate orange peels and serve it as candy. This version eliminates that painstaking step. The rolls will be slightly bitter but make a wonderful accompaniment to liqueur.

TIME:

prep time : 01:10

cook time : 00:40

PREPARATION:

If desired, lightly grate the orange peel. Peel the orange. Roll the peels into coils and secure with a toothpick. Place the coils in a saucepan. Cover with cold water and bring to a boil. Drain. Repeat this process 2-3 times depending on how bitter you want the peels to be. (The more times the peels are boiled the less bitter they will be).

Cover the coils with cold water. Bring to a boil then reduce to a simmer. Continue cooking for 6 minutes. Drain the peels and let dry.

Combine 720 ml of water, sugar and lemon juice in the saucepan. Bring to a boil and then reduce to a simmer. Continue cooking for 5 minutes. At this point, you can cut the rolls into strips or leave them whole. Add the rolls to the syrup and simmer for 10 minutes. Turn off the heat, cover, and let sit for 12 hours.

Bring the rolls and syrup to a boil then reduce to a simmer. Continue cooking until the syrup is thick, approximately 20-25 minutes. Put the peels in sterilized jars and store in a cool, dark place.