

Chocolate-Orange Thins

Kate Nelson



Easy to make yet difficult to resist. For best results, allow plenty of time for the orange segments to soak up all the sugar.

RECIPE: Chocolate-Orange Thins

Makes 50

4 oranges
3 cups sugar
3 cups water

200g couverture chocolate

Cut the oranges in half and then slice each half into a series of thin slices, roughly half a centimetre. Remove any pips and try to keep the shape of the crescent intact. Combine the sugar and water in a big flat-bottomed saucepan. Stir well and boil briskly until sugar is dissolved. Plunge orange slices into the sugar syrup and simmer very gently for 1 hour or until the rings are opaque and thoroughly cooked. Allow to cool slightly in sugar syrup. Set a wire rack over a large baking tray and preheat the oven to 100C.

Place slices on the rack in a single layer, ensuring none of the slices touch. Cook for 40 minutes then turn oven off and leave slices to cool completely in the oven. Ideally, leave them to sit and dry out for 12-24 hours or until they are dry and leathery. On the day of serving, melt the chocolate by placing in a basin over a pan of just simmering water. Dip one half of each orange segment into the melted chocolate and allow to set over a rack.