



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CANDIED DARK CHOCOLATE BLOOD ORANGE SLICES



This sweet treat hits all the right notes of the season. A sophisticated dessert your kids will love, but decadent enough for the adult table.



02 HR 50 MINS



Serves 4-6



Featuring

INGREDIENTS

- 2 blood oranges, sliced crosswise into 1/4-inch-thick pieces
- 5 ounces good-quality dark chocolate (preferably 70% cocoa), chopped
- 1-1/2 cups sugar
- 1 cup water
- Maldon salt for garnish

METHOD

In a saucepan, combine 1-1/2 cups sugar and water and bring to a boil over high heat, stirring constantly, until the sugar has dissolved completely about 5 minutes.

Reduce the heat to low, add the blood orange slices, and simmer until translucent, about 20 -30 minutes. Remove pan from heat and let cool completely, about 2 hours, in a cool spot.

Place waxed paper over a sheet pan. Using tongs, remove the slices, shaking off any excess syrup. Place on the rack in a single layer. Let the slices dry overnight. Reserve the syrup for another use.

Line a baking sheet with parchment paper. Put the chocolate in a heat proof bowl placed over simmering water in a saucepan. Melt the chocolate, stirring until smooth. Remove from the heat.

Drag one half of the candied blood orange slice through the chocolate, then place on the parchment in a single layer to dry. Leave until the chocolate has set, about 1 hour. Garnish with Maldon salt.