

## **ORANGE TART**

### **To make filling for orange tart:**

2 cups orange juice  
Sugar to taste  
1 tab cornflour  
1 tab custard powder

1. Melt cornflour and custard flour with a little bit of orange juice or water.
2. Add the remainder of juice.
3. Bring to boil. Stirring all the time.
4. When cool, add to prepared pastry case.
5. Pipe whipped cream on top.

## **CHOCOLATE DIPPED ORANGE PEEL**

3 large navel oranges  
1 ½ cup sugar  
3 oz coating chocolate

### **METHOD:**

1. Using a paring knife or orange peeler, score the peel of the orange without cutting through the fruit by making 2 circular scores at the top and bottom of each orange, and then making 4 or 5 scores connecting the top and bottom circles. Peel away the skin of the orange carefully, and then cut these into ¼-inch strips.
2. Bring a pot of water up to a boil and drop in the orange peel. Simmer the peel for 1 minutes, then strain, discarding the water.
3. Refill the pot with 1½ cups of fresh water and add the sugar. Bring this up to a simmer then add the orange peel and simmer gently, uncovered, for about 20 minutes – the peel will look slightly translucent (but not completely). Remove the pot from the heat and cool the peel in the syrup to room temperature. Store the candied peel, refrigerated and in the syrup for up to a month.
4. To dip the peel, first arrange slices of peel on a cooling rack over a baking tray to drain and dry for an hour. Melt the chocolate in a metal bowl placed over a pot or barely simmering water, stirring until smooth. Dip each candied peel piece halfway into the chocolate and place on a parchment-lined baking tray until set.
5. The chocolate dipped peel can be stored in an airtight container for up to 5 days.

(Refer to <http://www.foodnetwork.ca/recipe/chocolate-dipped-orange-peel/12835/#peFiDq188UuqMuG1.99>)