

HOW TO MAKE

Orangettes

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 1 organic lemon• 1 organic ruby grapefruit• 1 organic orange• salt• 7 oz dark chocolate	1	<p>Rince and dry the fruits. Cut top and bottom and separate the skin from the flesh (keep the white part attached to the skin. Cut in 0.5 inches stripes. Boil those in water with a teaspoon of salt. Once it comes to a boil wait until they sink and simmer for 20 minutes. Drain well. Weight the peels and combine in a saucepan with the same weight of sugar and the juice of one of the fruits. Bring to a boil slowly and simmer 10 minutes. Drain on a rack overnight.</p>	<ul style="list-style-type: none">• 1 organic lemon• 1 organic ruby grapefruit• 1 organic orange• salt	
	2	<p>Temper the chocolate (melt on top of a saucepan of boiling water until you reach 50 degrees Celsius (easier in Celsius), cool as you stir on ice until it drops to 26 degrees Celsius, reheat on the pot of water until 30 degrees Celsius. Remove from the stove and work quickly, dipping each peel in chocolate. Let dry at room temperature, then in the fridge.</p>	<ul style="list-style-type: none">• 7 oz dark chocolate	