

CHOCOLATE COVERED ORANGE



By Food lovers recipes

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2 oranges

1 cup sugar

2 cups water

80g dark chocolate

Slice oranges thinly with their peel on.

Mix water and sugar until the sugar dissolves and bring it to boil.

Toss in orange slices when it boils, reduce the heat to the lowest.

Cover the pot with baking paper so that it gets enough air.

Let them cook for 1 hour and 35 minutes, stirring occasionally.

Transfer the slices onto baking paper with a slotted spoon and wait for 6 hours or overnight until they dry and get tacky.

Melt chocolate in a glass over boiling water.

Let it cool down and dip orange slices into it.

Transfer them on a baking paper and chill for an hour.

PHOTO: Marilize Hauptfleisch Fourie