

# Candied orange peel

Cuisine: **German**  
Food category: **Vegetarian dishes**




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Program steps


1


 Hot air


 0 %

 Termination by time

 08:00  
hh:mm

 40 °C

 50 %




Ingredients - number of portions - 20		
Name	Value	Unit
Oranges	12	pcs
sugar	1	kg
Water	300	ml
dark chocolate	300	g

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	199.5 kJ
Carbohydrate	50 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Peel the oranges by cutting off the top and bottom, then scoring the peel and removing it in wide strips. Cut the peel into strips about 1-2 cm wide. Next, boil the orange peels 3-4 times in freshly replenished cold water: fill a pot with water, add the peels, and bring to a boil. Drain the water, refill with fresh water, and bring to a boil again. Repeat this process 3-4 times. Afterward, rinse the peels thoroughly under cold water. Mix 800g of sugar with 300ml of water and bring to a boil until the sugar is completely dissolved. Add the orange peels and simmer, covered, over medium heat for about 45 minutes. Drain the syrup and reserve it for later use. Place the peels in a combination basket and dry them at 40°C using the fan-assisted setting with the vent fully open for about 6-8 hours. Remove the dried peels, brush them with a little of the reserved syrup, and roll them in the remaining sugar. If desired, you can then dip them in melted dark chocolate. This special recipe is, of course, ideal for using the whole fruit if you need the pulp for another dish.

Recommended accessories



Vision Frit