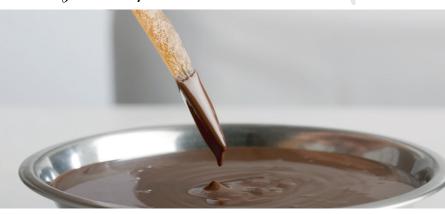
## Orange Strips with Chocolate



FOR 10 PEOPLE

PREPARATION 30 MIN

Ingredients

150g candied orange peel \* 200g dark chocolate 3g Mycryo or 3g butter

Recipe

\*available at La Maison du Fruit Confit.

- Melt the chocolate in a bain-marie at 45°C, then cool to 34°C in another bain-marie of cold water. Mix in the Mycryo ® cocoa butter or butter at 32°C. The chocolate is ready to use.
- Dip the candied peel slices into the chocolate, then remove with a spoon and arrange on a tray lined with greaseproof paper.
- When all the chocolate and bark have been used, chill in the fridge for 15 minutes to harden the chocolate.
  - Keep them in a cool place.



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