

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.

- 1 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.
- 2 Dip the candied peel slices into the chocolate, then remove with a spoon and arrange on a tray lined with greaseproof paper.
- 3 When all the chocolate and bark have been used, chill in the fridge for 15 minutes to harden the chocolate.
- 4 Keep them in a cool place.

