Caramelised Oranges

Ingredients	Serves 6	Serves 60
Oranges	6	60
Caster sugar	500 g	5 kg
Double or single cream or custard to serve		

Method

1. Using a sharp knife, cut rind and pith from oranges (reserving the rind of 2 oranges)
2. Cut flesh onto 5mm thick slices and remove any seeds.
3. Place orange slices in heatproof, large serving dish.
4. Cut away any pith from the reserved rind then cut into thin strips.
5. Place rind in a saucepan, cover with water, bring to the boil then drain.
6. Return rind to pan, add sugar and 500ml water and stir on medium heat until sugar dissolves, then simmer without stirring until rind is translucent.
7. Remove with slotted spoon and set aside.
8. Simmer the syrup until a golden caramel forms.
9. While hot, pour syrup over orange slices in the casserole dish and top with strips of orange.

Serve with cream or custard.