



CANDIED ORANGE SLICES Yield: about 36 slices

INGREDIENTS	WEIGHT	VOLUME	SCALING %	PROCEDURE
Valencia oranges		4 ea		<div>1</div> Slice the oranges very thinly using a mandoline or an electric slicer (about 2 mm / 0.07 in thick). <div>2</div> Lay the slices in a shallow pan or a half size hotel pan in a single layer.
Sugar	800 g	4 cups + 2 Tbsp	100	
Water	800 g	3½ cups	100	
<div>If you don't have a dehydrator, dry the slices in a 100 °C / 212 °F oven for 5–6 h, or until completely dry. Peel the orange slices off the mat while warm.</div>				<div>3</div> Boil the sugar and water in a small saucepan, stirring to dissolve the sugar. <div>4</div> Pour the syrup over the oranges, making sure it covers them completely. <div>5</div> Wrap the pan tightly with plastic wrap, and let oranges steep for 2 h. <div>6</div> After steeping, place the oranges in an evenly spaced single layer on a nonstick silicone mat. <div>7</div> Dry in a dehydrator set to 68 °C / 155 °F for 12 h. <div>8</div> Peel the oranges off the mat while they are still warm, or they will not come off cleanly. <div>9</div> Let the oranges cool completely, and test for dryness by bending one. If it snaps, it is dry. If it bends but doesn't break, the slices need to dry longer. <div>10</div> Reserve cooled slices in an airtight container in a cool, dry area until needed. If they get sticky at some point, dehydrate or dry them in the oven until they're crisp again.

CANDIED KUMQUATS Yield: 14 halves

INGREDIENTS	WEIGHT	VOLUME	SCALING %	PROCEDURE
Kumquats		7 ea		<div>1</div> Cut the kumquats in half widthwise, and remove the seeds with the tip of a paring knife.
Sugar	200 g	1 cup	100	<div>2</div> Boil the sugar and water in a small saucepan, stirring to dissolve the sugar.
Water	200 g	1 cup	100	<div>3</div> Add the kumquats to the syrup, and reduce the heat to low (the temperature of the syrup should be 110 °C / 230 °F).
				<div>4</div> Cook until the skin of the kumquats is translucent.
				<div>5</div> Strain the kumquats out of the syrup, and place them on a wire rack set over a sheet pan to drain. Reserve the syrup if preparing ahead of time.
				<div>6</div> Allow them to cool down completely.
				<div>7</div> Reserve the syrup in an airtight container in the refrigerator for up to 1 mo.