Dark Chocolate Candied Citrus

Chocolate covered citrus is a delight on any occasion but best when complimented by a bubbly bittersweet drink like Chandon Gardon Spritz. With a little planning ahead, these confections are easy to make. But if you want to skip the drying and buy candied citrus to dip in chocolate... shh... that'll be our little secret.

PREP TIME	10 mins. (24 hrs. drying time)	**TOTAL TIME**	70 mins. (24. hrs. drying)
COOK TIME	60 mins.	**SERVINGS**	Approx. 12 pieces

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Ingredients

CANDIED CITRUS

- 1 orange (valencia, navel), cut into 1/8" slices

- 2 cups water

- 2 1/4 cups white sugar

- 1 vanilla bean split down the middle

CHOCOLATE DIP

- 6 oz. high quality bittersweet or semi-sweet chocolate, broken into pieces

Instructions

Make the Candied Citrus

1. Combine the water and sugar in a large, wide pot. Bring to a boil, stirring to dissolve all the sugar.

2. Gently drop in orange slices, one at a time, and the vanilla bean. Bring to a simmer.

3. Simmer for 20 mins. occasionally checking on oranges and pushing them down into the liquid to coat. Flip over and simmer for another 20 mins. You will know they are done when the peel has become translucent, losing its white color.

4. Prepare a baking sheet with a cooling rack on top. One by one with tongs or a skimmer, carefully lay the slices of orange on the rack to dry, gently nudging them into their circle shape.

5. Let dry in a cool place for 24 hours or until dry.

To Finish

1. In a small bowl set over a pot of simmering water, break up the 4 oz. of chocolate and melt, stirring frequently. Take care not to let any water splash into the chocolate. Do not let the chocolate exceed 120°F.

2. Once chocolate is fully melted, remove from heat. Add remaining 2 oz. of chocolate and stir until melted in.

3. While still warm, dip each orange slice into the chocolate halfway and set on a baking sheet lined with parchment paper.

4. Your orange slices are ready to serve once chocolate is firmly set.

Pro Tip:

Your chocolate may bloom, becoming cloudy or streaky, depending on the temperature and weather. It's completely normal and edible but if you're looking for a shiny finish, take the time to temper your chocolate or buy a specialty product that keeps its shine like coating chocolate.