



**THE HUNDRED HOUSE & FISH IN THE FOUNTAIN**  
*Hotel* *Restaurant*

## **Caramelised Orange Recipe**

### **Ingredients for 4 people**

1. 4 large Seedless Oranges
2. 20 Cloves
3. 6oz Caster Sugar
4. 1 pint Orange Juice

### **Method**

1. Remove the zest from the oranges and place in saucepan with the orange juice, cloves and sugar. Boil for 15mins.
2. Trim the top and bottom from the oranges then peel them. Cut them into 5 slices. Rebuild the oranges and secure them with toothpicks from top to tail.
3. Stand the oranges in a heatproof dish.
4. Pour the orange sauce over the oranges and allow to cool.
5. Cover the dish with cling film or foil and place in fridge for 8 hours minimum.

**This dish is even better if prepared two days before required**  
(if prepared in advance, spoon the sauce over the oranges each day to coat them)