

**Miele**

# Dried citrus slices

By Miele

**5 minutes**

Preparation time

**8 hours**

Cooking time

Serves



## INGREDIENTS

Oranges, limes, lemons, finger limes  
or mandarins, cut into 3mm slices

## **METHOD**

1. Line a perforated baking tray with baking paper. Lay the citrus slices on the tray.
2. Place into the gourmet warming drawer on Food setting 2 for 8 hours.
3. Store the slices in sterilised jars for up to 2 months.

## **Alternative appliance methods**

### Oven

- Place in the oven on Fan Plus at 70°C with the Crisp function activated.

### Combi steam oven

- Place in the oven and select Combi mode: Fan Plus at 70°C + 0% moisture.

## **Hints and tips**

- Dry at a lower temperature for longer to retain more colour.
- Dip the citrus in a light sugar syrup for extra sheen.
- Serve these slices in cocktails and non-alcoholic drinks
- Sterilise the jars using the 'disinfect items' function on Miele steam ovens. Alternatively steam the bottles upside down for 10 minutes at 100°C.
- Apples and pear slices can be dried in the same manner.