



## Moroccan Orange Salad

### Ingredients:

6 navel oranges

1 lemon

125g sugar

2 Tbsp. orange-blossom or rose water

¼ tsp. cinnamon

2 Tbsp. shelled pistachios, coarsely chopped

1 ½ Tbsp. mint leaves in strips

Pare the rind of 1 orange and half a lemon. Put in small bowl and add the squeezed juices of the orange and of the whole lemon. Put in the sugar in a small pan with 4 Tbsp. water and bring slowly to a boil. Cook gently until sugar has melted then pour over the rinds and juice. Leave to cook then add the orange or rose water and the cinnamon. Peel the rest of the oranges removing white pith. Slice fairly thin and arrange in dish. Pour syrup through a sieve over the oranges. Leave to cool and decorate with pistachios and mint. Serves 6.