



## Candied Satsuma Peel

### Ingredients

6 Satsumas  
100g Caster sugar  
125ml Water  
65g Granulated sugar

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### Method

- To start you need to peel the satsumas then with a teaspoon remove all the white pith as this is bitter.
- Then slice the prepared peel into different lengths about 3-4 mm wide.
- Put the water and caster sugar in a medium sized pan and on a low heat dissolve the sugar.
- Once the sugar is dissolved add the rind and cover with a pan lid and simmer for 4 minutes.
- Take off the heat and strain through a sieve.
- Put the rind on kitchen roll and dry.
- Put the rind and granulated sugar in a bowl and coat the rind in the sugar.
- Using a baking tray or tray covered in baking parchment spread out the peel to dry.
- Cover with a tea towel and leave for 3-4 days somewhere cool to dry out completely.
- Store in an airtight container for about a month.