

THYME & TEMP

CANDIED CLEMENTINES AND CLEMENTINE GLAZE

12-18 SERVINGS
2 HOURS

INGREDIENTS

CLEMENTINES

2 cups of granulated sugar
1 cup of water
20 clementine slices (approx 1/8" thick)

GLAZE

2 tbsp clementine juice, strained to remove any pulp
or seeds.
1 1/4 cup powdered sugar

INSTRUCTIONS

CLEMENTINES

Bring sugar and water to a simmer in a sauce pan. Add clementine slices and continue to simmer for about 1 hour. I flipped them about every 15 minutes or so.

After an hour, remove clementines and place on a baking sheet lined with parchment paper or a silpat. Place in a preheated oven of 250 F. Allow to bake for 45 minutes.

Remove, place slices on a cooling rack with something below it to catch any sugar drips, and allow to cool for 15-20 minutes.

When cooled, place on top of tea cakes and serve.

GLAZE

Whisk together until thoroughly blended.

