

CHOCOLATE ORANGE SLICES



CORSIGLIA

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RECIPE BY ALAIN ROLANCY - AWARD-WINNING PASTRY-CHIEF "MEILLEUR OUVRIER DE FRANCE"

INGREDIENTS

CORSIGLIA CANDIED ORANGE SLICE.
DARK CHOCOLATE GLAZE.
ALMOND PASTE.

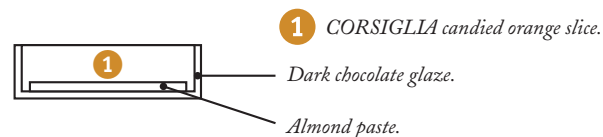
ARRANGE THE CORSIGLIA CANDIED ORANGE SLICES ON A RACK.

LET THEM DRAIN FOR APPROXIMATELY AN HOUR.

ROLL OUT A GOOD QUALITY CONFECTIONERS' ALMOND PASTE AND CUT OUT DISKS THE SAME SIZE AS THE CORSIGLIA ORANGE SLICES.

BRING THE DARK CHOCOLATE GLAZE TO THE RIGHT TEMPERATURE AND DIP THE ALMOND PASTE SIDE OF THE CORSIGLIA ORANGE SLICES.

THE ALMOND SLICE WILL KEEP THE ORANGE SLICE A NICE ORANGE COLOUR EVEN AFTER IT HAS BEEN DIPPED IN CHOCOLATE. IT ALSO MAKES THE CHOCOLATE OPAQUE.



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