



Recipe of the Week

ORANGES WITH BRANDY CARAMEL

Quick and easy to make. Sweet and juicy navel oranges are perfect. Serves 4

Ingredients

2 oranges
100g butter
100g brown sugar
50ml water
3 tabs brandy

Method

1. Peel oranges, slice fruit widthways and arrange on a serving platter or in a bowl.
2. To make the brandy caramel, melt butter and sugar together in a pot over a low heat. Allow the mixture to form a paste, then add water and brandy. Bring to the boil and simmer for 1 minute before pouring over the oranges.
3. Serve with vanilla ice cream.

Variations

Make a brandy butterscotch sauce by swapping the water for 100ml cream.

If you like chocolate and orange flavours together, scatter pieces of dark chocolate over the fruit, then pour the hot sauce on top. Or try serving the oranges and sauce on the side with chocolate brownies.

To make this dish child friendly, just leave the brandy out of the sauce.

Recipe courtesy NZ Gardener 2016 Garden Diary