

Compote Of Oranges

Ingredients

1 pint of syrup No. 1512, 6 oranges.

Method

Peel the oranges, remove as much of the white pith as possible, and divide them into small pieces without breaking the thin skin with which they are surrounded. Make the syrup by recipe No. 1512, adding the rind of the orange cut into thin narrow strips. When the syrup has been well skimmed, and is quite clear, put in the pieces of orange, and simmer them for 5 minutes. Take them out carefully with a spoon without breaking them, and arrange them on a glass dish. Reduce the syrup by boiling it quickly until thick; let it cool a little, pour it over the oranges, and, when cold, they will be ready for table. [Illustration: COMPOTE OF ORANGES.]

Source: Mrs Beeton's Book of Household Management (1861)

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